

GOURMET ALMOND CROISSANT LATTE

🕒 5 mins.

👉 Easy





MATERIALS

Culinary Blow Torch
Aerocinno-4
Festive Coffee Mug


RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

Almond Croissant Flavour
230 ml 

1.5% Milk
100 ml 

Orange Blossom Water
3 Spray 

Nespresso brown sugar
4 g 

Almonds
1 pc 

INSPIRATIONS

HOW TO MAKE !

STEP 01

Extract 230ml of Flavoured Almond Croissant Coffee into the Festive Mug (or equivalent). Take off some extra crema if necessary.

STEP 04

Pour the hot milk and foam in the Mug. Spray with Orange Blossom water.

STEP 02

Pour 100 ml of milk 1.5% directly into your Nespresso Barista device or your Aeroccino 4.

STEP 05

Sprinkle 4 grams of Nespresso Brown Sugar over it and use a culinary torch to caramelize it "façon crème brûlée".

STEP 03

Close the lid, select the "Latte Macchiato" recipe on the device and press the start button.

STEP 06

To finalize, spray some Orange Blossom over the foam and display a whole almond as a garnish