

GOURMET ALMOND CROISSANT LATTE

🕒 5 mins.

👉 Easy








MATERIALS

Culinary Blow Torch
Aerocinno-4
Nespresso Original Machine
Festive Coffee Mug

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

- Almond Croissant Flavour
110 ml 
- 1.5% Milk
100 ml 
- Nespresso brown sugar
4 g 
- Orange Blossom Water
3 Spray 
- Almonds
1 pc 

INSPIRATIONS

HOW TO MAKE !

STEP 01

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

STEP 04

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

STEP 02

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

STEP 05

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

STEP 03

Extract 110ml of OL Almond Croissant Flavour into your Festive Mug (or equivalent).

STEP 06

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