

CHERRY ALMOND CAPPUCCINO

🕒 5 mins.

👉 Easy



MATERIAL

VERTUO Gran Lungo Cup
Aeroccino
Vertuo Pop+ Coconut White

RECOMMENDED NESPRESSO COFFEES



INGREDIENT(S)

Oatly Barista Edition
80 ml

Almond Syrup
10 ml

Oatly Barista Edition Oat
Drink
120 ml

Syrup Cherries
1 Garnish

Flaked Almonds
Garnish

INSPIRATIONS



LET'S MAKE IT!

STEP 01

POUR 120ML OF OATLY BARISTA EDITION OAT DRINK DIRECTLY INTO THE AEROCCHINO DEVICE. CLOSE THE LID AND PRESS THE START "HOT FLAT WHITE FOAM" BUTTON.

STEP 04

GARNISH WITH SYRUP CHERRIES ON A STICK AND FLAKED ALMONDS

STEP 02

POUR 10ML OF ALMOND SYRUP INTO THE VERTUO GRAN LUNGO CUP AND EXTRACT 1 CAPSULE OF OATLY BARISTA EDITION COFFEE.

STEP 03

POUR THE TEXTURED HOT OATLY BARISTA EDITION OAT DRINK