

Creamy Caramel Mascarpone Macchiato

Experience the ultimate coffee indulgence with our creamy caramel mascarpone macchiato and Werther's Original. A pure coffee bliss crafted for those who love their coffee smooth, sweet and irresistibly creamy.



www.werthers-original.com

Ingredients

Enjoy our delicious Creamy Caramel Mascarpone Macchiato recipe!

4 people:

- 142 g Werther's Original Chewy Toffees
- 400 ml milk
- 400 ml coffee / espresso
- 100 g mascarpone
- 25 g sugar
- 250 ml cream
- Chocolate nibs for decoration

Step 1: Preparing Werther's Original Candies

Using a double boiler, slowly melt Werther's Original Chewy Toffees.

Step 2: Add Coffee and Milk

- If the caramel mixture is still too firm, stir in a little warm milk or water.
- Prepare the fresh coffee or espresso and heat the milk.

Step 3: Add Topping

- Whip the mascarpone with sugar and cream until stiff.
- Add a little caramel sauce to your coffee cup.
- Pour in the coffee/espresso and warm milk.
- Top with cream and pour over caramel sauce.
- We recommend using chocolate nibs as decoration.