

## CHESTNUT COFFEE

🕒 5 min.

👉 Easy

### MATERIALS

Water Glass (110 ML/4 Oz)  
*Aeroccino* Milk Frother Or Your  
*Nespresso* Machine's Steam  
Nozzle

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsule Of *Volluto* Grand Cru  
(To Produce 40 ML, 1.5 Oz Of  
Espresso Coffee)

Teaspoon Of Hot Milk

Tablespoons Of Hot Milk Froth

Teaspoons Of Chestnut Purée

Teaspoon Of Small Pieces Of  
Candied Chestnut

### INSPIRATIONS



### LET'S MAKE IT!

Prepare the milk froth using the steam nozzle of your *Nespresso* machine or the *Aeroccino* milk frother and set aside

- Mix the chestnut purée with the hot milk, pour into the Espresso cup and prepare your coffee directly into the mixture
- Stir, then top the coffee with the milk froth and sprinkle with candied chestnut