

CHESTNUT COFFEE

🕒 5 min.

👉 Easy

MATERIALS

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

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



HOW TO MAKE !

- 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
- Prepare your coffee directly into the mixture
- Stir, then top the coffee with the milk froth
- Sprinkle with candied chestnut