

## CHESTNUT COFFEE

🕒 5 min.

👉 Easy

### MATERIALS

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

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsule Of *Volluto* Grand Cru  
(To Produce 40 ML 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