

CHESTNUT COFFEE

🕒 5 min.

👉 Easy

MATERIALS

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

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsule Of *Volluto* Grand Cru
(To Produce 1.35 Oz/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



HOW TO MAKE THIS RECIPE?

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