

CHESTNUT & ALMOND COFFEE BARISTA VL

🕒 ⚡ Medium

MATERIALS


Aeroccino
Vertuo Recipes Glass
Spoon

RECOMMENDED NESPRESSO COFFEES




INGREDIENTS

1.5% fat cold milk
50 ml

Almond Syrup 
30 ml

Chestnut Cream 
1 Teaspoon

Roasted almonds crust 
2 Teaspoon

INSPIRATIONS



HOW TO MAKE !

STEP 01 AEROCCINO

Prepare milk in Aeroccino until you get an unctuous foam

STEP 04 MILK FOAM

Gently pour the milk with the foam from Aeroccino on top of the coffee

STEP 02 CHESTNUT

Put chestnut cream at the bottom of the Vertuo Line Recipe glass

STEP 05 TOPPING

Sprinkle with roasted almonds crust and almond syrup

STEP 03 VERTUO CAPSULE

Extract a capsule of Vertuo Line BARISTA Scuro on top of the cream and mix well