# **NESPRESSO** RECIPES

## **CHRISTMAS** SPICED MOCHA

U 5 min

Easy

#### **MATERIALS**

Espresso Cup (80 MI / 3 Oz) Mixer/Blender Tall Recipe Glass (350 MI/12 Oz) Saucepan

## RECOMMENDED **NESPRESSO COFFEES**



### **INGREDIENTS**

Capsule Of Fortissio Lungo Grand Cru Cardamon 0\_5 G / 0.02 Oz Of Cloves 0\_5 G / 0.02 Oz Of Chili Powder Chocolate Powder 0 3 G / 0.01 Oz Of Nutmeg 100 MI / 3.4 Oz Of Milk Chantilly

## **INSPIRATIONS**







## **HOW TO MAKE THIS RECIPE?**

- Prepare the Fortissio Grand Cru in espresso (40 ml / 15 oz)
- Pour the milk into a saucepan, add a touch of cardamom, the cloves, the chili powder and the chocolate powder
- Heat it up
- Put the chocolate powder in the bottom of the glass
- Pour the espresso on it and the spiced milk afterwards
- Finish with the Chantilly and nutmeg