

CIOCO-COCO LATTE MACCHIATO

🕒 10 min.

👉 Easy

MATERIALS

Tall Recipe Glass (350ml / 11.8
Oz)

Aeroccino Or Steam Nozzle

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsule Of Grand Cru *Ciocattino*

200 ml / 6.8 Oz Of Milk

10 ml / 0.3 Oz Of Coconut Syrup

Espresso Spoons Of Chocolate
Hazelnut Spread

1g / 0.03 Oz Of Sliced Grated
Coconut

INSPIRATIONS



HOW TO MAKE !

- Place two Espresso spoons of chocolate hazelnut spread in a tall Recipe glass Heat the milk and then mix it with some coco syrup Prepare the flavored milk froth using the steam nozzle of your Nespresso machine or Aeroccino milk frother First pour the milk on the chocolate hazelnut spread and then add the froth Prepare a Ciocattino Grand Cru and pour it gently into the glass You can decorate your glass by putting some chocolate hazelnut spread around the top of the glass and sprinkling some grated coconut