

## CIOCO-COCO LATTE MACCHIATO

🕒 10 min.

👉 Easy

### MATERIALS

Tall Recipe Glass (350ml)  
Aeroccino Or Steam Nozzle

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsule Of Grand Cru Ciocattino

200 ml Of Milk

10 ml Of Coconut Syrup

Espresso Spoons Of Chocolate  
Hazelnut Spread

1g Of Sliced Grated Coconut

### INSPIRATIONS



### LET'S MAKE IT!

- Place two Espresso spoons of chocolate hazelnut spread in a tall Recipe glass. Heat the milk and then mix it with some cocoa syrup. Prepare the flavoured 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.