# NESPRESSO RECIPES

## CAFÉ VIENNOIS

#### **MATERIALS**

lungo-cup Nespresso Coffee Machine Grater Nespresso Barista Spoon Nespresso Barista

### **RECOMMENDED NESPRESSO COFFEES**









#### **INGREDIENTS**

Fresh and cold 0% milk 100 ml



Vivalto Lungo capsule 1 Unit







#### **INSPIRATIONS**









#### **HOW TO MAKE!**

#### STEP 01

First, brew the lungo coffee (110 ml or 3.7 fl oz) with your coffee machine and pour the coffee into the cup

#### STEP 04

With the Barista spoon, collect the foam in the jug and generously top it on the coffee

#### STEP 02

Then, pour 0% cold and fresh milk (4°C or 39.2 F°) into the jug up to the minimum level marking

#### STEP 05

Now, just add a bit of grated chocolate on top. Enjoy your recipe! \* Serving suggestion

#### STEP 03

Close the lid and press the start button on the device