

CHOCOLAT VIENNOIS

🕒 5 min. ☕ Medium


MATERIALS


Grater
Cappuccino Cup
Nespresso Coffee Machine
Nespresso Barista Spoon
Nespresso Barista
Frothing Device

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

Cold 2.5% Milk 
100 ml

Cold 0% Milk 
100 ml

Nespresso Chocolate Square 
3 Unit

Grated Chocolate 
1 Tea Spoon

INSPIRATIONS



HOW TO MAKE !

STEP 01

First, pour the 2.5 % milk (100ml or 3.38 fl oz) into the jug, up to the minimum level marking

STEP 02

Insert the chocolate squares (15 g or 0.52 fl oz) into the jug

STEP 03

Close the lid and press the start button on the device

STEP 04

Serve the preparation in a Cappuccino cup

STEP 05

Rinse the jug with water and pour the 0% fat cold milk (100ml or 3.38 fl oz) into the jug up to the minimum level marking.

STEP 06

Close the lid and press the start button on the device

STEP 07

With the Barista spoon, collect and add the foam on top of the hot chocolate and decorate with grated chocolate. Enjoy your recipe! * Serving Suggestion