

## 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