

CHOCOLATE VIENNOIS

🕒 5 min. ☕ Medium


MATERIALS


Cappuccino Cup
Nespresso Coffee Machine
Grater
Nespresso Barista Spoon
Nespresso Barista

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

Cold 2.5% Milk 100 ml 

Cold 0% Milk 100 ml 

Chocolate 3 Unit 

Grated Chocolate 1 Teaspoon 

INSPIRATIONS



LET'S MAKE IT!

STEP 01

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

STEP 02

Insert the chocolate squares (15 g) 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) 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