

CHOCOLAT VIENNOIS

🕒 5 min.

👤 Medium

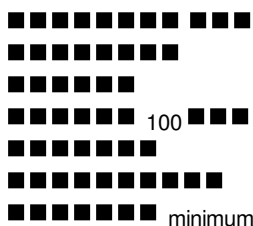


MATERIALS



INGREDIENTS

INSPIRATIONS



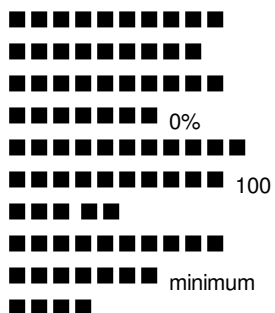
First, pour the 2.5 % milk (100ml or 3.38 fl oz) into the jug, up to the minimum level marking



Serve the preparation in a Cappucino cup.



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



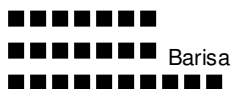
Rinse the jug with water and pour the 0% fat cold milk (100ml or 3.38 fl oz) into the jug up to the minimum level marking.

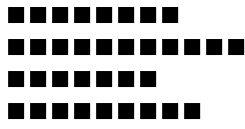


Close the lid and press the start button on the device.



Close the lid and press the start button on the device.





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