

## MOCHA VIENNOIS

🕒 10 min.    🍷 Medium

### MATERIALS

Grater  
Cappuccino Cup  
Nespresso Coffee Machine  
Nespresso Barista Spoon  
Nespresso Barista rolling pin


### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Volluto capsule  
1 Unit 

Cold 0% Milk  
100 ml 

Nespresso Chocolate Square  
4 Unit 

Cinnamon  
1 Pinch 

### INSPIRATIONS



### HOW TO MAKE !

#### STEP 01

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

#### STEP 04

Close the lid and press the start button on the device

#### STEP 07

Close the lid and press the start button on the device

#### STEP 02

Insert the chocolate squares (20g or 0.70 fl oz) into the jug

#### STEP 05

Serve the preparation in a cappuccino glass.

#### STEP 08

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

#### STEP 03

Brew the espresso coffee (40ml or 1.35 fl oz) with your coffee machine and pour it into the jug

#### STEP 06

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