# **NESPRESSO** RECIPES

## **INDONESIAN DISCOVERY**

5 minutes

Easy

### **MATERIALS**

VIEW RECIPE

## RECOMMENDED **NESPRESSO COFFEES**



#### **INGREDIENTS**

Chocolate Syrup 20 ml



Master Origin Indonesia 1 Unit



Milk



#### **INSPIRATIONS**











## LET'S MAKE IT!

#### STEP 01

Pour the chocolate syrup into your large recipe glass.

### STEP 04

Top it off with some dark chili chocolate chips (coarsely chopped). Tips: Chill the chili dark chocolate bar in your fridge so that it'll break better when you chop it into chocolate chips. Stirring the milk, coffee and syrup together before tasting will bring out even more of this drink's rich, woody aroma.

## STEP 02

Froth your milk – about as much as you'd use in a latte macchiato - and pour it into your recipe glass.

#### STEP 03

Pour in your Master Origin Indonesia coffee.