

INDONESIA DISCOVERY

🕒 5 minutes

🍽️ Easy

MATERIALS

Nespresso machine's steam nozzle

RECOMMENDED NESPRESSO COFFEES




INGREDIENTS

Chocolate Syrup
20 ml 

Master Origin Indonesia
Capsule
1 Unit 

Semi-skimmed Milk
120 ml 

Chili Dark Chocolate Chips
1 Pinch 

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Pour the chocolate syrup into your large Recipe Glass.

STEP 02

Froth your milk – about as much as milk as you'd use in a Latte Macchiato – and pour it into your Recipe Glass.

STEP 03

Pour in your Master Origin Indonesia coffee.

STEP 04

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