

## INDONESIA DISCOVERY

🕒 5 minutes

👉 Easy


### MATERIALS

Lungo Glass  
Aeroccino  
Nespresso Coffee Machine

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Chocolate Syrup 5 ml 

Master Origin Indonesia Capsule 1 Unit 

Milk 100 ml 

Dark Chocolate 5 g 

Chili Powder 1 Pinch 

### INSPIRATIONS



### LET'S MAKE IT!

#### STEP 01

#### ADD CHOCOLATE SYRUP

Pour the chocolate syrup into your Lungo Glass.

#### STEP 02

#### PREPARE THE MILK FROTH

Add milk into the Aeroccino milk frother and make a latte froth. Once ready, pour it into your Lungo Glass.

#### STEP 03

#### EXTRACT COFFEE

Extract 1 Nespresso Master Origin Indonesia capsule (40ml, espresso size) into the cup using your Nespresso coffee machine.

#### STEP 04

#### GARNISH YOUR COFFEE

Top it off with the dark chocolate and 3 sprinkle of chili powder.

Tips: Stirring the milk, coffee and syrup before tasting will bring out even more of this drink's rich, woody aroma.