

INDONESIA DISCOVERY

🕒 5 minutes

🏠 Easy

MATERIALS

Nespresso machine's steam nozzle

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Chocolate Syrup
20 ml 

Master Origin Indonesia
Capsule
40 ml 

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 (40ml Espresso)

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.