

VARIATIONS PARIS GOURMET EXOTIC MACARON

🕒 5 minutes

👤 Medium

MATERIALS

Whipped Cream Dispenser
390ml Glass

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Grated Coconut 1 Teaspoon

Dark Chocolate Syrup 1 Teaspoon

Sweet Coconut Cream 2 Teaspoon

Whole Cream 250 ml

Variations Paris Exotic Macaron Capsule 1 Unit

INSPIRATIONS



HOW TO MAKE !

STEP 01

Pour 2 to 3 teaspoons of coconut cream in a 390ml glass

STEP 02

Extract the coffee (230 ml) over it

STEP 03

Prepare some whipped cream by pouring 50ml of chocolate sauce and 250ml of cream in the whipped cream dispenser

STEP 04

Add it on top of the coffee

STEP 05

Decorate with grated coconut and dark chocolate syrup