

VARIATIONS PARIS GOURMET EXOTIC MACARON

🕒 5 minutes 🏠 Medium

MATERIALS

Whipped Cream Dispenser
390ml Glass

RECOMMENDED NESPRESSO COFFEES




INGREDIENTS

Grated Coconut 
1 Tea Spoon

Dark Chocolate Syrup 
1 Tea Spoon

Sweet Coconut Cream 
2 Tea Spoon

Whole Cream 
250 ml

Variations Paris Exotic
Macaron Capsule 
1 Unit

INSPIRATIONS



LET'S MAKE IT!

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