

# VARIATIONS PARIS HOT CHANTILLY EXOTIC MACARON

🕒 5 minutes    🍷 Medium



## MATERIALS


Nespresso Barista Device  
390ml Glass

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

Grated Coconut   
1 Tea Spoon

Sweet Coconut Cream   
2 Tea Spoon

0% Fat Milk   
100 ml

Dark Chocolate Shavings   
1 Tea Spoon

Variations Paris Exotic  
Macaron Capsule   
1 Unit

## INSPIRATIONS



## HOW TO MAKE !

### STEP 01

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

### STEP 02

Extract the coffee (230 ml) over it

### STEP 03

Pour 100ml of skimmed milk directly into the Nespresso Barista device. Close the lid, select the "Hot Chantilly" recipe on the device then press the start button.

### STEP 04

Add it on top of the coffee

### STEP 05

Spread grated coconut and chocolate shavings above it