

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



LET'S MAKE IT!

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