

VARIATIONS  
PARIS PRALINÉ  
CREAMY  
INDULGENCE

🕒 5 minutes    🏠 Medium



MATERIALS

Whipped Cream Dispenser  
180 ml Glass

RECOMMENDED  
NESPRESSO COFFEES





INGREDIENTS

Chocolate Spread  
2 Tea Spoon 

Praline Crumbs  
1 Tea Spoon 

Dark Chocolate Shavings  
1 Tea Spoon 

Full Cream at 35%  
250 ml 

Hazelnut Syrup  
25 ml 

Variations Paris Praline  
Capsule  
1 Unit 

INSPIRATIONS

LET'S MAKE IT!

STEP 01

Pour 1 or 2 teaspoons of praline cream or chocolate spread in a 180 ml cup

STEP 02

Extract the coffee (40 ml) over it

STEP 03

Prepare some whipped cream by pouring 25 ml of hazelnut syrup and 250 ml of cream in the whipped cream dispenser

STEP 04

Add it on top of the coffee

STEP 05

Spread praline crumbs and dark chocolate shavings on top of the whipped cream Tip: Drink as soon as the recipe is ready in order to experience the crunchiness of the praline crumbs