

VARIATIONS PARIS PRALINÉ CREAMY INDULGENCE

🕒 5 minutes 🍷 Medium



MATERIALS


Whipped Cream Dispenser
180 ml Glass


RECOMMENDED NESPRESSO COFFEES





INGREDIENTS


Chocolate Spread
2 Teaspoon 

Praline Crumbs
1 Teaspoon 

Dark Chocolate Shavings
1 Teaspoon 

Full Cream at 35%
250 ml 

Hazelnut Syrup
25 ml 

Variations Paris Praline
Capsule
1 Unit 

INSPIRATIONS

HOW TO MAKE !

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