

VARIATIONS PARIS PRALINÉ INDULGENCE

🕒 8 minutes 🏠 Medium

MATERIALS

Nespresso Barista Device
180 ml cup

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

0% Fat Milk
100 ml

Praline Crumbs
1 Tea Spoon

Dark Chocolate Shavings
1 Tea Spoon

Chocolate Spread
2 Tea Spoon

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 hot whipped cream by pouring 100 ml of 0% fat milk in the Nespresso Barista device. Close the lid, select the “hot Chantilly” recipe on the device and press the start button.

STEP 04

Add it on top of the coffee.

STEP 05

Spread some praline crumbs and dark chocolate shavings above it.