

## 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



### 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 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.