

RED VELVET COFFEE

🕒 10 minutes

👉 Easy


MATERIALS

Nespresso Coffee Machine


RECOMMENDED NESPRESSO COFFEES





INGREDIENTS


Arpeggio capsule
1 Capsule 


Milk
120 ml 

White sugar
1 Unit 

Chocolate Syrup
10 ml 

Beetroot juice
40 ml 

Vanilla Extract
1 Dash 

Whipped cream
50 ml 

INSPIRATIONS



LET'S MAKE IT!

STEP 01 PREPARE INGREDIENTS

Add sugar syrup, chocolate, vanilla and beetroot juice into a cappuccino cup.

STEP 04 GARNISH YOUR COFFEE

Garnish with whipped cream and mandarin zest.

STEP 02 EXTRACT COFFEE

Extract 1 Nespresso Arpeggio capsule (40ml, Espresso size) into a cup using Nespresso coffee machine.

STEP 05 ENJOY YOUR COFFEE

Stir well and enjoy!

STEP 03 PREPARE MILK FROTH

Add milk into the Aeroccino milk frother and make a cappuccino froth. Add milk foam into the cup.