

## BLONDE CHOCOLATE VIENNOIS

🕒 ⚡ Medium


### MATERIALS


VIEW LUNGO

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Whipped cream   
50 ml

BARISTA CREATIONS   
Bianco Leggero coffee  
80 ml

### INSPIRATIONS



### LET'S MAKE IT!

#### STEP 01

Extract a 80ml **BARISTA CREATIONS Bianco Leggero** in a Lungo **VIEW** cup. Into a cream whipper siphon, put 1000ml of cream and two capsules of whipper charger.

#### STEP 02

Then shake it vigorously.

#### STEP 03

Add the whipped cream on the top of the coffee. Cut some pieces of 2 Blond Chocolate **Nespresso** and display them on the top.