# NESPRESSO RECIPES

## **GINGER BREAD VIENNOIS**

5 minutes

## **MATERIALS**

## **RECOMMENDED NESPRESSO COFFEES**



## **INGREDIENTS**

BARISTA CREATIONS Bianco Forte coffee



230 ml

Whipped cream 100 ml



## **INSPIRATIONS**



## LET'S MAKE IT!

#### STEP 01

Extract a 230ml BARISTA **CREATIONS Bianco** Forte in a VERTUO Mug.

## STEP 02

Into a cream whipper siphon, put 1000ml of cream and two capsules\* of whipper charger. Then shake it vigorously. Add the whipped cream on the top of the coffee.

#### STEP 03

Cut / grate some pieces of Ginger bread and display them on the top and pour some honey on it.