

# GINGER BREAD VIENNOIS

5 minutes

O Medium

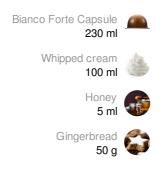
## MATERIALS

Vertuo Mug (390 ml) Aeroccino

## RECOMMENDED NESPRESSO COFFEES



#### INGREDIENTS



INSPIRATIONS



# HOW TO MAKE !

## STEP 01

Extract a 230ml Bianco Forte in a Vertuo Mug.

# STEP 02 Into a cream whipper siphon, put 1000ml of cream and two capsu

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.