

COCOA MACCHIATO

🕔 5 min.

🔓 Easy

MATERIALS

Aeroccino





INGREDIENTS

The Intenso Or Espresso Capsules Cailler Le Chocolat: 3 G Milk: 50 MI

Intenso Espresso Cailler 3 G

INSPIRATIONS

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- Put about 1 small spoon (3 g) of Cailler Le Chocolat into a cup
- Use an Aeroccino (milk heater and frother) to create foamed milk
- Put the liquid part of the milk produced in Step 2 into the cup containing the Cailler Le Chocolat prepared in Step 1
- Stir it well until the powder is dissolved
- Extract espresso coffee (40 ml) into the cup in Step 3
- Place just the foamy part of the milk on the top

- Cailler

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