TIRAMISU CAPPUCCINO

MATERIALS
Nespresso Barista Device

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS
- Dark chocolate: 1 Square
- Almond Syrup: 5 ml
- Whipped cream: 30 ml
- Cocoa Powder: 1 Pinch
- 1.5% Fat Milk: 100 ml
- 35% Fat Cream: 100 ml
- Boudoir Biscuit: 1 Unit
- Ispirazione Venezia: 40 ml

INSPIRATIONS

HOW TO MAKE!

STEP 01
First, pour 100ml of 35% fat cream into your Nespresso Barista Device. Close the lid, select “Espresso Con Panna” recipe, and press start.

STEP 02
Then, pour 100ml of 1.5% fat milk directly into the Nespresso Barista device. Close the lid and select the “Cappuccino” recipe on the device and press the start button.

STEP 03
Put 1 square of dark chocolate and 5ml of almond syrup in a cup.

STEP 04
Extract 40ml of Ispirazione Venezia over it.

STEP 05
Add the mix of whipped cream on top of the coffee.

STEP 06
Place the hot milk foam over the cream.

STEP 07
Sprinkle cocoa powder over the top.

STEP 08
Serve it with a Boudoir Biscuit.