

SONG OF TIRAMISU CAPPUCCINO

🕒 5 min

👉 Easy




MATERIALS


Nespresso Barista Device
Nespresso Coffee Machine
[View Cappuccino Cup](#)

RECOMMENDED NESPRESSO COFFEES


INGREDIENTS

Dark Chocolate 1 Piece 


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



LET'S MAKE IT!

STEP 01

Pour 100ml of 35% fat cream into your Nespresso Barista Device. Close the lid, select "Espresso Con Panna" recipe, and press start. When finished, pour out the cream and set aside.

STEP 04

Extract 40ml of Ispirazione Venezia over it.

STEP 07

Sprinkle cocoa powder over the top.

STEP 02

Next, 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. When finished, pour out the milk and set aside.

STEP 05

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

STEP 08

Serve it with a Boudoir Biscuit.

STEP 03

Put 1 piece of dark chocolate and 5ml of almond syrup in a View Cappuccino Cup.

STEP 06

Place the hot milk foam over the cream.