Tiramisu Cappuccino

10 min  Easy

**MATERIALS**
Nespresso Barista
VIEW CAPPUCINO - SET OF 2

**RECOMMENDED NESPRESSO COFFEES**

**INGREDIENTS**

- Dark Chocolate 1
- Almond Syrup 1 Tsp
- Whipped cream 1 Oz
- Cocoa Powder 1 Pinch
- 1.5% Fat Milk 3.4 Oz
- 35% Fat Cream 3.4 Oz
- Boudoir Biscuit 1 Unit
- Venezia 1.35 Oz

**INSPIRATIONS**

**HOW TO MAKE THIS RECIPE?**

**STEP 01**
First, pour 3.4 oz of 35% fat cream into your Nespresso Barista Device. Close the lid, select “Espresso Con Panna” recipe, and press start.

**STEP 02**
Then, pour 3.4 oz 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 1 tsp of almond syrup in a cup.

**STEP 04**
Extract 1.35 oz 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.