

## TIRAMISU CAPPUCCINO

🕒 10 min

👉 Easy



### MATERIALS

Nespresso Barista  
VIEW CAPPUCCINO - 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 04

Extract 1.35 oz of Ispirazione Venezia over it.

#### STEP 07

Sprinkle cocoa powder over the top.

#### 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 05

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

#### STEP 08

Serve it with a Boudoir Biscuit.

#### STEP 03

Put 1 square of dark chocolate and 1 tsp of almond syrup in a cup.

#### STEP 06

Place the hot milk foam over the cream.