NESPRESSO | RECIPES

SONG OF TIRAMISU CAPPUCCINO

Easy

MATERIALS

Nespresso Coffee Machine
View Cappuccino Cup (180ml)
Barista Recipe Maker

NESPRESSO

INGREDIENTS

- Dark Chocolate 1
- Almond Syrup 5
- Whipped cream 30
- Cocoa Powder 1
- 1.5% Fat Milk 100
- 35% Fat Cream 100
- Boudoir Biscuit 1
- Ispirazione Venezia 40

INSPIRATIONS

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01

35% Barista "Espresso Con Panna" start 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.

02

1.5% Barista "Cappuccino" start 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.

03

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

04

Ispirazione Venezia Extract Ispirazione Venezia (espresso) over it.

05

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

06

Place the hot milk foam over the cream.

07

Sprinkle cocoa powder over the top.

08

Serve it with a Boudoir Biscuit.