

## TORTA DI NOCCIOLE AL BICERIN







🕒 ⚡ Easy

### MATERIALS

2x Reveal Mild Glass or VIEW Lungo  
Nespresso Barista Device  
Nespresso Coffee Machine

### RECOMMENDED NESPRESSO COFFEES

### INGREDIENTS

- Torta di Nocciole Flavour Variation (40ml)  40 ml
- Chocolate Syrup  30 ml
- Cold milk  20 ml
- Cold full fat cream  160 ml
- Fresh Grated Hazelnut  5 g
- Cocoa Powder  1 Pinch

### INSPIRATIONS



### LET'S MAKE IT!

#### STEP 01

Add 30ml Chocolate Syrup in the jug of your Nespresso Barista device.

#### STEP 02

Pour 60ml of cream and 20ml of milk in the jug. Close the lid, choose "Hot Chocolate" on the screen and press the start button on the device.

#### STEP 03

Pour the mixture equally into two View Lungo cups or Reveal Lungo glasses.

#### STEP 04

Extract a capsule of Torta di Nocciole Variation over the mixture, and mix it with a spoon.

#### STEP 05

Pour 100ml of cream in the jug up to the lower level marking. Close the lid, choose "Espresso con Panna" on the screen and press the start button on the device.

#### STEP 06

Pour the whipped cream on the top of the coffee, and sprinkle some fresh grated hazelnut and cocoa powder over it.