

TORTA DI NOCCIOLE AL BICERIN (FESTIVE 2020)

2 mins

 Easy



MATERIALS



INGREDIENTS

Dark Chocolate Square
6 ■ ■ ■ ■

Cold semi-skimmed cow's
milk

Cold full fat cream
160 ■■■

Fresh hazelnut

INSPIRATIONS



A horizontal sequence of eight solid black squares of equal size, followed by a single small black exclamation mark character.

Add 6 squares of
Nespresso Dark Chocolate
in the jug of your
Nespresso Barista device.

6
Barista

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

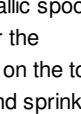
Pour 60ml of cream and
20ml of milk in the jug.
Close the lid, choose "Hot
Chocolate" on the screen
and press the start button
on the device ■■■

A color calibration bar featuring a series of black squares of increasing size from left to right, followed by the text "Hot Chocolate".

Wash the jug with detergent and rinse with hot water. Cool it down with cold water and dry it. 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. ■■■■

“Espresso Con Panna”

With a non-metallic spoon, collect and pour the whipped cream on the top of the coffee, and sprinkle some fresh grated hazelnut and cacao powder over it.



“Espresso Con Panna”

