

# TORTA DI NOCCIOLE AL BICERIN (FESTIVE 2020)

🕒 2 mins    🍽️ Easy



## MATERIALS



## INGREDIENTS

Dark Chocolate Square  
6

Cold semi-skimmed cow's milk  
20

Cold full fat cream  
160

Fresh hazelnut  
5

1

## INSPIRATIONS



01

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



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.

04

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



05

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.

Variations

Italia Torta di Nocciole Flavour



06

03

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

100

"Espresso Con Panna"

