

CAPPUCCINO AMAMISÙ

🕒 2 min.









👉 Easy

MATERIALS

[View Cappuccino Cup \(180ml\)](#)
Nespresso Barista Device
Nespresso Coffee Machine

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

- Amaretti Flavour (40ml)  40 ml
- Cold full fat cream  100 ml
- Almond Syrup  5 ml
- Mascarpone  30 g
- Chocolate Syrup  5 ml
- Milk  100 ml
- Cocoa Powder  1 Pinch
- Boudoir Biscuit  1 Piece

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Pour the cold cream in the jug of your Nespresso Barista device, 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 04

Pour the whipped cream onto the top of the coffee.

STEP 02

Pour 5ml chocolate syrup and 5ml almond syrup in a View Cappuccino cup.

STEP 05

Sprinkle some cocoa powder over it and serve it with a Boudoir biscuit or sponge biscuit.

STEP 03

Extract one capsule of Amaretti flavour over it.