

CAPPUCCINO AMAMISÙ (FESTIVE 2020)

🕒 2 min.

👉 Easy



MATERIALS



INGREDIENTS

Almond Syrup 5 ■■■■

Mascarpone 30 ■■■

Chili Dark Chocolate Squares 5 ■■■

Cold semi-skimmed cow's milk 100 ■■■■

INSPIRATIONS



01

Place 1 square of dark chocolate and 5ml of almond syrup in a View Cappuccino cup, and brew one capsule of Amaretti Flavour over it. ■■■■



View Cappuccino ■■■■

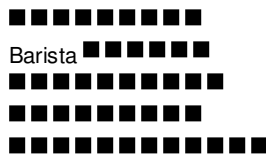
Variations

Italia Amaretti Flavour



02

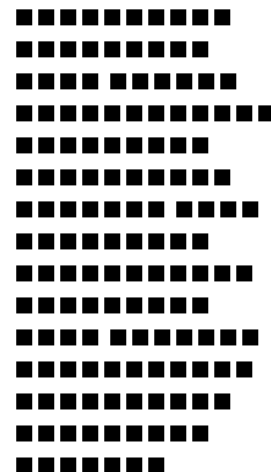
Pour the cold cream in the jug of your Nespresso Barista device up to the lower level mark. Close the lid, choose the “Espresso con Panna” setting. ■■■■



“Espresso con Panna”

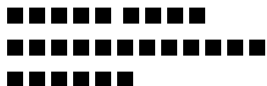
03

With a non-metallic spoon, collect and pour the cold whipped cream on top of the coffee. Wash the jug and cool. Pour the cold milk in the jug, up to the lower level mark. ■■■■



04

Close the lid, now select the “Cappuccino” setting. Pour half of the hot milk foam on top of the whipped cream. Sprinkle cocoa powder over it, and serve with a Boudoir biscuit.



“Cappuccino” ■■■■



