



SPICY CHOCOLATE CAPPUCCINO

🕒 5 min.

👉 Easy

MATERIAL

Spoon
Aeroccino Milk Frother
VIEW Cappuccino Cups
Pixie

RECOMMENDED NESPRESSO COFFEES



INGREDIENT(S)

Master Origin Indonesia
Capsule
1 capsule

Chocolate Syrup
2 tablespoon

Milk froth
30 ml

Chili Flakes
1 pinch

Grated Chocolate
1 pinch

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Brew the Original Master Origins Indonesia coffee into a cappuccino cup.

STEP 02

Add the spicy chocolate syrup*, then mix using a spoon. * Spicy Chocolate Syrup Ingredients: 1 cup of water ½ cup of sugar ½ cup of Nespresso chocolate squares 1 tsp. chili flakes Steps: In a small pot, bring the water to a boil, then add the sugar. Reduce to low heat then mix using a spoon. Add the chocolate pieces and stir with a spoon to get a smooth texture. Add the chili flakes and let them infuse for around 5 minutes. Remove from the heat, then strain the syrup using a sieve. Let cool. Store the syrup in an airtight container in the refrigerator. * The syrup will keep for about one week in the refrigerator.

STEP 03

Pour the cold milk into your milk frother. Close the lid and press the power button. Pour the milk froth into the coffee.

STEP 04

Sprinkle with grated chocolate and chili flakes.