

# ISPIRAZIONE MILLENNIO PADOVA STYLE MINT COCOA

🕒 ⚡ Easy




## MATERIALS


Spoon  
Espresso cup  
Barista Device  
Nespresso Coffee Machine


## RECOMMENDED NESPRESSO COFFEES

## INGREDIENTS

UHT 0% MILK   
100 ml

MINT SYRUP   
5 ml

Mint Leaves   
5 Pieces

Cocoa Powder   
1 Scoop

## INSPIRATIONS



## HOW TO MAKE !

### STEP 01

POUR 100 ML OF UTH MILK 0% DIRECTLY INTO THE NESPRESSO BARISTA DEVICE

### STEP 02

ADD 5ML OF MINT SYRUP. CLOSE THE LID, SELECT THE "CAFÉ VIENNOIS" RECIPE ON THE DEVICE AND PRESS THE START BUTTON.

### STEP 03

WITH THE BARISTA DEVICE SPOON, DISPLAY THE VIENNOIS MILK FOAM ON THE COFFEE.

### STEP 04

DISPLAY SOME FRESH MINT LEAVES OVER THE FOAM. SPRINKLE SOME COCOA POWDER OVER IT.