

PEPPERMINT PINWHEEL VIENNOIS

🕒 3 min

👉 Easy




MATERIALS

Vertuo Coffee Mug
Nespresso Aeroccino Device
Spoon

RECOMMENDED NESPRESSO COFFEES




INGREDIENTS

0% Fat Milk 60 ml 

Chocolate Sauce 3 ml 

Nespresso Dark Chocolate 1 Unit 

Mint 3 Unit 

Peppermint Pinwheel Coffee 230 ml 

INSPIRATIONS



HOW TO MAKE !

STEP 01 MILK

Pour 100 ml of 0% fat milk directly into the Nespresso Aeroccino device (up to lower level).

STEP 04 POUR COLD FOAM

Pour 60ml of cold milk foam from Aeroccino into the Vertuo Coffee Mug with the help of a spoon.

STEP 02 COLD FOAM

Close the lid, press and hold for 2 seconds the start button for cold milk froth preparation.

STEP 05 GARNISH

Garnish with some fresh mint leaves, a Nespresso Dark Chocolate square & chocolate sauce over it.

STEP 03 BREW THE COFFEE

Brew a Peppermint Pinwheel capsule 230ml directly into the Vertuo coffee mug.