

CHESTNUT COCO LATTE

🕒 2 min

👉 Easy



MATERIALS


Vertuo Coffee Mug
Nespresso Aeroccino Device

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

Bianco Piccolo 40 ml 

1.5% Fat Milk 200 ml 

Chestnut Cream 20 g 

Shaved dried coconut 5 g 

INSPIRATIONS



HOW TO MAKE !

STEP 01

Pour cold milk directly into the Nespresso Aeroccino device (up to highest level). Close the lid, press briefly the hot milk button.

STEP 02

Add Chestnut cream in the bottom of the Vertuo Coffee Mug. Pour the hot milk over the chestnut cream.

STEP 03

ADD FROTHED MILK

Pour again cold milk directly into the Nespresso Aeroccino device (up to lowest level). Close the lid, press briefly the froth milk button. Pour the frothed milk in the cup.

STEP 04

Brew a Bianco Piccolo for milk capsule 40 ml directly into the Vertuo coffee mug.

STEP 05

Garnish with shaved dried coconut on top.