



RICH CHOCOLATE PEAR & ALMOND VIENNOIS

🕒 3 min

👉 Easy

MATERIAL


Vertuo Pop + Liquorice Black
Milk frother or a Shaker

RECOMMENDED NESPRESSO COFFEES




INGREDIENT(S)

Rich Chocolate (230ml) 
230 ml

1.5% Milk 
100 ml

Chocolate Sauce 
15 g

Shaved almonds 
5 g

Pear in syrup 
25 g

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Pour cold milk directly into the Barista device (up to lowest level). Close the lid, select cappuccino recipe on the device and press the start button.

STEP 04

Garnish with a pear in syrup in a chopstick. Add shaved almond and cover with chocolate sauce on top.

STEP 02

Brew 230ml of Rich Chocolate in the mug.

STEP 05

Enjoy!

STEP 03

With the barista device spoon, add some hot foam on top of the coffee.