

# RICH CHOCOLATE PEAR & ALMOND VIENNOIS

🕒 3 min

👉 Easy




## MATERIALS


BARISTA MILK FROTHER  
VERTUO MUG  
Wooden Chopstick


## RECOMMENDED NESPRESSO COFFEES




## INGREDIENTS

Barista Creations Flavoured  
Rich Chocolate   
230 ml

1.5% fat Milk   
100 ml

Chocolate sauce   
15 g

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 02

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

### STEP 03

Brew 230ml of **Barista Creations Flavoured Rich Chocolate** in the mug.

### STEP 04

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