

RISTRETTO CLASSICO THYME DARK CHOCO MACCHIATO

🕒 6 minutes

👉 Easy




LET'S MAKE IT!

MATERIALS


Spoon
Vertuo Espresso Mug
BARISTA MILK FROTHER

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

Ristretto Classico 
1 capsule

1.5% fat Milk 
100 ml

Dark Chocolate 
2 pieces

Thyme 
1 piece

INSPIRATIONS



STEP 01

Pour 100 ml of milk (1.5% fat) directly into your **Nespresso Barista** or **Aeroccino 4** device.

STEP 04

Pour the hot milk foam over your coffee with the a spoon.

STEP 07

Enjoy!

STEP 02

Close the lid, select the cappuccino recipe on your device and press the start button.

STEP 05

Display some fresh thyme leaves over the foam.

STEP 03

Brew 1 capsule of **Ristretto Classico** (25 ml) into an espresso **Vertuo** cup.

STEP 06

Sprinkle freshly grated **Nespresso** dark chocolate over it.