

# RISTRETTO CLASSICO THYME DARK CHOCO MACCHIATO


🕒 6 mins. 🍳 Easy





## MATERIALS

## RECOMMENDED NESPRESSO COFFEES

## INGREDIENTS

1.5% Milk 100 ml 

Dark chocolate 2 Pieces 

Ristretto Classico 0 kg 

## INSPIRATIONS



## HOW TO MAKE !

### STEP 01

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

### STEP 04

Pour the hot milk foam over your coffee with the Barista device 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 (25ml) into an espresso Vertuo cup.

### STEP 06

Sprinkle freshly grated Nespresso Dark chocolate over it.