



# GINGERBREAD VIENNOIS

Difficulty : easy

Preparation time : 3min

Selection : Afternoon

## INGREDIENTS

- 2 Ristretto Origin India
- 2 Teaspoons of chestnut cream
- 1 Gingerbread man
- 500 ml of liquid cream
- 4 Tablespoons syrup with gingerbread flavor
- Small fir trees

## PREPARATION

- Prepare your whipped cream siphon with gingerbread syrup and liquid cream
- Insert the two gas cartridges into the siphon
- Dispose 2 teaspoons of chestnut cream in the bottom of your cup
- Pour the double Ristretto Origin India over
- Cover your cup with whipped cream
- Decorate with small sugar fir trees

*"All of our creations contain allergens, if you are subject to food allergies, please contact the person who prepares the recipe."*



Creation : Cheffe Barista Pro Nespresso Switzerland