

VARIATIONS
PARIS HOT
CHANTILLY
EXOTIC MACARON

🕒 5 minutes

👤 Medium



MATERIALS

RECOMMENDED
NESPRESSO COFFEES



INGREDIENTS

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Pour 2 to 3 teaspoons of sweet coconut cream in a 390ml glass

STEP 02

Extract the coffee (230 ml) over it

STEP 03

Pour 100ml of skimmed milk directly into the Nespresso Barista device. Close the lid, select the "Hot Chantilly" recipe on the device then press the start button.

STEP 04

Add it on top of the coffee

STEP 05

Spread grated coconut and chocolate shavings above it