

# VENEZIA TIRAMISU CAPPUCCINO

🕒 ⚡ Easy




## MATERIALS

Nespresso Barista Device

## RECOMMENDED NESPRESSO COFFEES





## INGREDIENTS

Almond Syrup 5 ml 

Whipped cream 100 ml 

Cocoa Powder 1 Pinch 

1.5% Fat Milk 100 ml 

Boudoir Biscuit 1 Unit 

Ispirazione Venezia 40 ml 

Dark Chocolate Sauce 5 ml 

## INSPIRATIONS



## LET'S MAKE IT!

### STEP 01

First, pour 100ml of 35% fat cream into your Nespresso Barista Device. Close the lid, select "Espresso Con Panna" recipe, and press start.

### STEP 04

Extract 40ml of Ispirazione Venezia over it.

### STEP 07

Sprinkle cocoa powder over the top.

### STEP 02

Then, pour 100ml of 1.5% fat milk directly into the Nespresso Barista device. Close the lid and select the "Cappuccino" recipe on the device and press the start button.

### STEP 05

Add the mix of whipped cream on top of the coffee.

### STEP 08

Serve it with a Boudoir Biscuit.

### STEP 03

Put 1 square of dark chocolate and 5ml of almond syrup in a cup.

### STEP 06

Place the hot milk foam over the cream.