

TORTA DI NOCCIOLE AL BICERIN, OL FESTIVE 2020

🕒 2 mins 🍽️ Easy









MATERIALS

2x Reveal Mild Glass or VIEW Lungo

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

- Torta di Nocciole Flavour Variation  40 ml
- Nespresso Dark Chocolate  6
- Cold semi-skimmed cow's milk  20 ml
- Cold full fat cream  160 ml
- Fresh hazelnut  5 g
- Cocoa Powder  1 Pinch

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Add 6 squares of Nespresso Dark Chocolate in the jug of your Nespresso Barista device

STEP 02

Pour 60ml of cream and 20ml of milk in the jug. Close the lid, choose "Hot Chocolate" on the screen and press the start button on the device

STEP 03

Pour the mixture equally into two View Lungo cups or Reveal Lungo glasses.

STEP 04

Brew a capsule of Torta di Nocciole Variation over the mixture, and mix it with a spoon

STEP 05

Wash the jug with detergent and rinse with hot water. Cool it down with cold water and dry it. Pour 100ml of cream in the jug up to the lower level marking. Close the lid, choose "Espresso Con Panna" on the screen and press the start button on the device.

STEP 06

With a non-metallic spoon, collect and pour the whipped cream on the top of the coffee, and sprinkle some fresh grated hazelnut and cacao powder over it.