

WHITE CHOCOLATE STRAWBERRY DELIGHT

🕒 5 mins.

👉 Easy





MATERIALS


Vertuo Mug (390 ml)

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

35% Cream  60 g

White Chocolate  20 g

Barista Creations White
Chocolate & Strawberry  230 ml

Strawberry  1 pc

Meringue  1 pc

INSPIRATIONS



HOW TO MAKE !

STEP 01

Prepare the whipped cream by adding 250ml of cold 35% cream and a half capsule of whipper charger into a 0.5L cream whipper siphon. Close the lid. Shake vigorously.

STEP 02

In a mug, place 20g of melted white chocolate and extract 230ml of White Chocolate & Strawberry Coffee.

STEP 03

Add the prepared whipped cream on top of the coffee.

STEP 04

Garnish the cream with freshly cut strawberries and crushed meringue.