

## SWEET VANILLA TIRAMISU

🕒 5 mins

👉 Easy




### MATERIALS


Nespresso Aeroccino Device  
Vertuo Mug (390 ml)


### RECOMMENDED NESPRESSO COFFEES


### INGREDIENTS

Barista Creations Sweet Vanilla Decaffeinato   
1 capsule

Sugar syrup   
10 ml

35% Cream   
50 g

Mascarpone   
15 g

1.5% Milk   
100 ml

Cocoa Powder   
1 g

Lady finger   
1 pc

### INSPIRATIONS



### HOW TO MAKE !

#### STEP 01

Extract 80ml of decaffeinated Sweet Vanilla (230ml) coffee into a mug. To do this, double-click the button on your Nespresso machine until the light turns turquoise.

#### STEP 04

In a separate jug, combine 15g of mascarpone with 50ml of cream. Use a milk frother to mix until the mixture becomes smooth and creamy.

#### STEP 02

Pour 100ml of milk into your Aeroccino. Secure the lid, then select the "Hot Milk" setting to heat the milk.

#### STEP 05

Pour the cold mascarpone cream onto the coffee mixture, then generously sprinkle cocoa powder on top for the finishing touch. Enjoy!

#### STEP 03

Once the milk is ready, pour it directly into the mug with the 80ml of coffee.