

# WHITE CHOCOLATE STRAWBERRY LATTE

🕒 5 mins.

🏠 Easy




## MATERIALS


Ice Tray  
Nespresso Aeroccino Device  
Large Barista Recipe Glass


## RECOMMENDED NESPRESSO COFFEES


## INGREDIENTS

Barista Creations White  
Chocolate & Strawberry   
1 capsule

Nespresso Ice Cubes   
6 pcs

Strawberry Syrup   
15 ml

1.5% Milk   
170 ml

White Chocolate   
10 g

Strawberry   
1

## INSPIRATIONS



## HOW TO MAKE !

### STEP 01

Pour 100ml of Milk 1.5% in the Aeroccino and press the Cold Foam Mode.

### STEP 02

In a Large Recipe glass put 6 Nespresso Ice Cubes, add 15ml of Strawberry Syrup and pour 70ml of Milk 1.5%.

### STEP 03

Pour the cold foam from the Aeroccino over it.

### STEP 04

Extract 80ml of White Chocolate & Strawberry Flavored Coffee (230ml) into a mug. To do this, double-click the button on your Nespresso machine until the light turns turquoise.

### STEP 05

Grate white chocolate on top. Optional: add a fresh strawberry on the glass rim.