

VERTUO

SPICY CHOCOLATE LATTE



INGREDIENTS

1 Master Origins Mexico Capsule
65 mL Milk
2 tablespoons Chocolate Syrup
1 pinch Chilli Flakes
1 pinch Grated Chocolate

MATERIAL

Nespresso Vertuo large
coffee glasses
Aeroccino Milk Frother

STEP 1

Brew the Vertuo Master Origins Mexico coffee into a glass.

STEP 2

Add the spicy chocolate syrup*, then mix using a spoon.

*Ingredients: 1 cup of water, ½ cup of sugar, ½ cup of Nespresso chocolate squares, 1 tsp. chili flakes.

In a small pot, bring the water to a boil, then add the sugar. Reduce to low heat then mix using a spoon. Add the chocolate pieces and stir with a spoon to get a smooth texture. Add the chili flakes and let them infuse for around 5 minutes. Remove from the heat, then strain the syrup using a sieve. Let cool. Store the syrup in an airtight container in the refrigerator.

* The syrup will keep for about one week in the refrigerator.

STEP 3

Pour the cold milk into your milk frother. Close the lid and press the power button. Pour the milk froth into the coffee.

STEP 4

Sprinkle with grated chocolate and chili flakes.

ORIGINAL

STOCKHOLM SPICE



INGREDIENTS

5 g Cinnamon Powder
5 g Fresh Nutmeg
4 g White sugar
1 Clove
1 Stockholm Fortissio
Lungo Capsule

MATERIAL

Nespresso Lungo Cup

ALLERGEN(S)

Cinnamon
Nutmeg
Clove

STEP 1

Sprinkle some cinnamon powder, fresh nutmeg and 1 clove into a Nespresso Lungo Cup.

STEP 2

(optional) Add one stick of white sugar (4 g)

STEP 3

Extract 110 mL of World Explorations Stockholm Lungo into the Lungo Cup.

STEP 4

Tip: you can put all the spices in a paper tea bag.