

HAZELNUT / CARAMEL / CHOCOLATE

Caramel Hazelnut Mocha



INGREDIENTS

- 20mL SHOTT Hazelnut
- 20mL SHOTT Caramel
- 20mL SHOTT Chocolate
- 30mL Espresso
- 200mL Full Cream Milk

Garnish: Whipped Cream and Chocolate Powder

METHOD

1. Press the espresso coffee into a mug or heatproof glass.
2. Heat the milk using the steam arm on a coffee machine.
3. Stir in the SHOTT Chocolate, SHOTT Caramel & SHOTT Hazelnut into the hot milk.
4. Pout the hot flavoured milk into the coffee.
5. Garnish with whipped cream & chocolate powder.
6. Serve & Enjoy.



New Zealand

