

CARAMEL / VANILLA

Crème Egg Latte



INGREDIENTS

- 10mL SHOTT Vanilla
- 10mL SHOTT Caramel
- 30mL Espresso Coffee
- 200mL Full Cream Milk



METHOD

1. Press the espresso coffee into a mug or heatproof glass.
2. Add the SHOTT Vanilla & SHOTT Caramel to the coffee and stir to combine.
3. Next, heat the milk using the steam arm on a coffee machine.
4. Pour the hot milk into the SHOTT Vanilla & SHOTT Caramel coffee shot.
5. Garnish with caramel sauce.
6. Serve & Enjoy.

 New Zealand

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