

## SALTED CARAMEL

# Salted Caramel Latte



### INGREDIENTS

- 20mL SHOTT Salted Caramel
- 160mL Full Cream Milk
- 30mL Espresso Coffee

**Garnish:** Whipped Cream, Caramel Sauce and Small Fudge Cubes



### METHOD

1. Press the espresso coffee into a mug or heatproof glass.
2. Add the SHOTT Salted Caramel to the coffee and stir to combine.
3. Heat the milk by using the steam arm on a coffee machine.
4. Pour the hot milk into the salted caramel coffee.
5. Garnish with whipped cream, caramel sauce and small fudge cubes.
6. Serve & enjoy.

 New Zealand

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