TAYLOR & COLLEDGE

Tiramisu Latte



Preparation: 15 mins
Portions: 2 Portions

Ingredients

Coffee base

200 ml Espresso Coffee Brewed
30 g Cocoa Powder

Milk mix

300 ml Milk
1 tsp Taylor & Colledge Vanilla Bean Extract
20 g Caster Sugar

Topping

15 g Cocoa Powder for decoration

Preparation

1. Prepare a strong coffee blend and stir in 2 tablespoons of cocoa. Let the coffee cool slightly.
2. In a saucepan, heat the milk over medium heat until warm but not boiling. Whisk in 1 teaspoon of Taylor & Colledge Vanilla Bean Extract along with sugar, stirring until dissolved.
3. Prepare two mugs. Pour 100ml of the brewed coffee in the mug. Slowly pour the frothed milk mixture over the coffee in each mug. Top with a sprinkle of cocoa powder and serve immediately while still warm.