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# Tiramisu Latte

: 15

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## 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

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. Froth the warm milk mixture until it becomes creamy and thick. This can be done using a milk frother or by whisking vigorously by hand.
4. 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.