

Tiramisu Latte

Total Time:

Portions: 2 Portions

Ingredients

Coffee base

200 ml Espresso Coffee Brewed30 g Cocoa Powder

Topping

15 g Cocoa Powder for decoration



Milk mix

300 ml Milk

1 tsp Taylor & Extract20 g Caster Sugar

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 & Diledge 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.