

Toasted Almond & Honey Latte

: 10

: 1



For the latte

about 10 - 15 g Flaked Almonds

30 ml Espresso Coffee Brewed

150 ml Milk

1 tsp Taylor & Colledge Almond Extract

30 g Honey

1 g Ground Cardamom (optional)

Utensils

1. In a heavy pan, roast the sliced almonds over medium heat until they are golden brown. Set aside for garnish. Add 2 tsp of honey in a heatproof glass. Then add the almond extract. Using a milk frother, froth the milk until it is warm and creamy. Pour the frothed milk into the prepared glass. Brew 2 shots of fresh espresso coffee and slowly pour it into the glass over the milk. Optional: Sprinkle a pinch of cardamom for a spiced aroma. Top with the toasted almond slices and enjoy immediately.
2. Can be substituted with plantbased milk of your choice