



COLOMBIAN TERROIRS

Piña-coco Latte

Santander

DIFFICULTY: MEDIUM
PREPARATION TIME: 5 MIN.



Ingredients

- 2 capsules of Grand Cru *Santander*
- 200 ml / 7 oz of milk
- 2 cl / 0.7 oz of pineapple syrup
- 2 cl / 0.7 oz of coconut
- 1 pineapple slice
- 1 teaspoon of grated coconut

Material

- *Aeroccino*
- 1 tall Recipe Glass (350 ml / 12 oz)

Preparation

- Pour 2 cl / 0.7 oz of pineapple syrup in the recipe glass
- Froth the milk and 2 cl / 0.7 oz of coconut syrup using the *Aeroccino* milk frother (hot froth)
- Pour 200 ml / 7 oz of hot milk in the glass
- Add the milk froth
- Pour two capsules of Grand Cru *Santander* (2 x 40ml / 1.4 oz)
- Decorate with a pineapple slice and sprinkle some grated coconut.