



COLOMBIAN TERROIRS

Iced Praline Latte

Santander

DIFFICULTY: EASY
PREPARATION TIME: 5 MIN.



Ingredients

- 2 capsules of Grand Cru *Santander*
- 1 teaspoon of praline spread
- 200 ml / 7 oz of milk
- 4 cl / 1.4 oz of praline syrup
- 1 teaspoon of hazelnut splinters

Material

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

Preparation

- Take an iced glass (put it empty one hour in the fridge or fill it with icecubes 10 minutes before starting the preparation)
- Pour two teaspoons of praline spread in the glass
- Mix 160 ml / 5.6 oz of cold milk with 2 cl / 0.7 oz of praline syrup
- Pour the mix in the glass
- In a shaker, pour 2 capsules of Grand Cru *Santander* (2 x 40ml / 1.4 oz)
- Shake with 3 ice cubes to cool the coffee
- Pour the coffee in the glass
- Froth 40 ml / 1.4 oz of milk and 2 cl / 0.7 oz of praline syrup using the *Aeroccino* milk frother (cold froth)
- Pour the froth in the glass
- Decorate with the hazelnut splinters.