

Vanilla Crème Latte Macchiato

A lusciously indulgent pick-me-up!



INGREDIENTS

(Makes 1 Drink)

U.S. Heavy Cream	40ml
U.S. Milk, whole	120ml
Vanilla Syrup	20ml
Espresso, double shot	20ml

NUTRITIONAL CONTENT

Per 100g

Calories	130kcal
Total Fat	9g
Saturated Fat	6g
Trans Fat	0g
Cholesterol	32mg
Total Carbohydrates	10g
Dietary Fiber	0g
Sugars	9g
Protein	2g
Calcium	80mg
Magnesium	15mg
Phosphorus	63mg
Potassium	104mg
Sodium	34mg
Iron	0mg
Vitamin A	383IU
Vitamin C	0mg

PREPARATION

1. **Steam heavy cream and milk until foam/liquid parts equal.**
2. **Add vanilla syrup and steam briefly.**
3. **Carefully spoon foam into tapered glass mug, 1/3 full.**
4. **Add steamed liquid, up to 2/3 full.**
5. **Carefully add double shot of hot espresso, using the bowl of a spoon if necessary, to create the middle layer, and serve.**

(The layering effect is achieved due to the difference in relative densities of the vanilla cream, espresso and foam. It takes a little practice to master the technique, but not to make it tasty!)

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2014 U.S. Dairy Export Council.