

Cardamom Vanilla Latte



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INGREDIENTS

2 shots of espresso
270ml milk of choice
10ml vanilla syrup
1tsp pinch of ground cardamom
1tsp of white sugar
Swirls of aerosol cream

METHOD

1. Mix the cardamom and sugar together in a cup and add the vanilla syrup - leaving a little to sprinkle on top of the drink at the end.
2. Then add the espresso.
3. Steam the milk and add the steamed milk into drink.
4. Squirt the whipped cream on top.
5. Finish with a sprinkle of cardamom and sugar.
6. Serve and enjoy