

SIMPLY

# Creme Brulee

## ICED LATTE RECIPE



### Ingredients

-  2 pumps (15ml) Simply Creme Brulee Syrup
-  Espresso shot(s)
-  Milk
-  Ice
-  Cold Foam: Single Cream and French Vanilla Syrup
-  Sugar

### Instructions

- 1 Add your creme brulee syrup and espresso shot(s) to a cup.
- 2 Stir to combine.
- 3 Fill a glass with ice and milk.
- 4 Add 400ml single cream and 30ml french vanilla syrup to a whipped cream cannister and shake until cold foam is reached.
- 5 Pour espresso combination over the top and add a layer of the french vanilla cold foam.
- 6 Sprinkle sugar on top and torch with a blowtorch until caramelised.