



# DULCE DE LECHE HAZELNUT LATTE



## HOT

BEVERAGE SIZE	8 OZ	12 OZ	16 OZ
<b>Espresso Shots</b>	1 Shot (1 oz)	2 Shots (2 oz)	2 Long Shots (3 oz)
<b>Monin Dulce de Leche Sauce</b>	1 Pump (1/2 oz)	2 Pumps (1 oz)	3 Pumps (1.5 oz)
<b>Monin Hazelnut Syrup</b>	1 Pump (1/4 oz)	2 Pumps (1/2 oz)	3 Pumps (3/4 oz)
<b>Milk</b>	4 oz	6 oz	8 oz

### Steps:

1. In a serving cup, add the Monin Dulce de Leche Sauce and Hazelnut syrup
2. Brew the espresso shots directly on top of flavors and stir to mix well
3. Froth milk and pour over flavored espresso
4. Top with a milk foam layer and a drizzle of Dulce de Leche sauce in a crosshatch pattern\*

## ICED

BEVERAGE SIZE	16 OZ	24 OZ
<b>Espresso Shots</b>	2 Shots (2 oz)	2 Double Shots (4 oz)
<b>Monin Dulce de Leche Sauce</b>	2 Pumps (1 oz)	4 Pumps (2 oz)
<b>Monin Hazelnut Syrup</b>	2 Pumps (1/2 oz)	4 Pumps (1 oz)
<b>Cold Milk</b>	5 oz	7 oz
<b>Ice</b>	Cup Filled	Cup Filled
<b>Whipped Cream*</b>	Top	Top

### Steps:

1. Fill the serving cup with Ice and add the cold milk
2. In a tin jar add the Dulce de Leche Sauce, the Hazelnut syrup and brew the espresso shots directly on top
3. Stir to mix well
4. Pour the flavored espresso slowly on top of the milk
5. Top with whipped cream and a drizzle of Dulce de Leche sauce\*

\*whipped cream and/or drizzle optional