

Ginger Latte



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INGREDIENTS

2 shots of espresso
280ml milk of choice
10ml gingerbread syrup
Pinch of ground nutmeg
Pinch of sugar
Swirls of aerosol cream

METHOD

1. Add the gingerbread syrup into a cup.
2. Extract a two shots of espresso.
3. Steam the milk.
4. Pour the steamed milk into the cup leaving a small gap for the cream.
5. Squirt the whipped cream on top
6. Mix nutmeg and sugar together and sprinkle on top.
7. Serve and enjoy!