



ALMOND ROSE CAFFÈ LATTE

illy espresso mixed with hot milk, rose and almond syrup, finished with a rich layer of froth.

Serving Size

Standard size is 10/12 oz glass (to stay) or 12 oz paper cup (to go)

Preparation Adjustments

Preparation for drink larger than 12 oz is not available.

For 8 oz glass or paper cup (to go):

1. Single espresso (25 cc).
2. 4 oz (120 cc) whole milk.
3. ½ pump rose syrup.
4. ½ pump almond syrup.
5. Repeat the process for the standard 10/12 oz preparation.

10-12 oz (300-350 cc) GLASS or PAPER CUP

Ingredients: illy espresso, whole milk, rose syrup, almond syrup

PREPARATION

1. Put 6 oz (180 cc) cold whole milk into a steaming pitcher and set aside.
2. Add 1 pump (10 cc) rose syrup and 1 pump (10 cc) almond syrup to the bottom of serving glass.
3. Prepare a double espresso (50 cc) directly into a 3 oz pitcher.

While Coffee is Pouring

4. Steam and froth milk.
5. Swirl the milk and froth in the pitcher to eliminate big bubbles and keep it mixed.
6. Pour espresso into glass and stir or swirl to mix in the syrup.
7. Holding the pitcher approximately 3-4" above the glass, pour the frothed milk over the espresso until the glass is full.

Serving Recommendation

Place a logo napkin in front of the guest and serve drink with illy logo facing customer.