



# WHITE CHOCOLATE STRAWBERRY LATTE

illy espresso combined with warm frothy milk, sweetened with strawberry and white chocolate.

## Preparation Adjustments

8 oz (240 cc) glass or paper cup

*Prepare espresso*

1. Prepare 1 oz (1 shot/25 cc) espresso into a 3 oz pitcher.

## While coffee is brewing

2. Add 4 oz (120 cc) fresh, cold whole milk into steaming pitcher.
3. Add 1 pump (10 cc) strawberry syrup and 1 pump (15 cc) white chocolate sauce.
4. Follow steps 4–6 for standard preparation.

*Preparation for drink larger than a 12 oz (350 cc) cup is not recommended.*

## 10-12 oz (300-350 cc) GLASS

**Ingredients:** illy espresso combined with warm frothy milk, sweetened with strawberry and white chocolate

## PREPARATION

1. Fill a steaming pitcher with 6 oz whole milk and set aside.
2. Prepare a double espresso (50 cc).

## While Coffee is Pouring

3. Add 2 pumps (20 cc) strawberry syrup into the serving glass.
4. Add 1-1/2 pumps (25 cc) white chocolate sauce.
5. Steam and froth the milk.
6. Add the espresso to the serving glass and stir.
7. Pour the steamed and frothed milk filling the glass.
8. Garnish with a whole strawberry on rim and white chocolate shavings.

## Serving Recommendation

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