




## LATIN "CARAMEL MACCHIATO" MEXICAN CHOCOLATE, DULCE DE LECHE AND PILONCILLO

Latin "Caramel Macchiato" Mexican  
Chocolate, Dulce de Leche and Piloncillo

Yield: 1 serving

### INGREDIENTS

- 2 C  Rich's® Whip Topping®, Non-dairy, 12 2-lb Cartons (#08011)
- 1 tsp. Mexican Vanilla Extract
- 2 Piece Abuelita's Mexican Chocolate
- 1/3 C Chilean Manjar/Cajeta/Dulce de Leche
- 2 tbsp. Colombian Piloncillo, grated
- 1/2 C Milk, whole



### DIRECTIONS

- 1 Heat small sauce pot. Melt 2 tablets (about 6.3oz) of Abuelita's chocolate in 1/2 cup of whole milk. Whisk until chocolate has completely melted then lower the heat to lowest setting. Add butter and continue whisking until butter has melted completely.
- 2 Using mixer, whip RTW on medium until medium peaks have formed. Add vanilla extract and half (about 1 tablespoon) of Piloncillo. Continue whipping on medium until hard peaks have formed.
- 3 Place half a cup of vanilla RTW at the bottom of a 6oz coffee cup. Pour 3oz of melted chocolate over the RTW. Finish with a 1/3 cup dollop of the RTW mixture. Place cup on an elongated plate, preferably using a doily (to prevent sliding).
- 4 Take the dulce de leche (Chilean Manjar) and gently form a quenelle. Place the quenelle on the plate next to the coffee cup.
- 5 Carefully sprinkle the remaining Piloncillo over the dulce de leche and the RTW topping. Serve while the chocolate is warm.