



NUTELLA LATTE

This latte is what happens when your favorite chocolate hazelnut spread meets a bold espresso kick. It's creamy, dreamy, and topped with a little crunch that takes it over the top. Ready to level up your coffee game with a nutty twist? Let's stir things up!

Yield: 1 latte



INGREDIENTS

RICH'S Chocolate Soft Whip Cold Foam, 12 Ct, 1.19 lbs (#24751)

1 C Milk

1 Shot of espresso

2 tbsp. Nutella

Ice

Chopped Hazelnuts

DIRECTIONS

- 1 Drizzle nutella inside the glass
- 2 Fill the glass with ice
- 3 Heat the milk and more nutella together until well combined, then add the espresso shot
- 4 Pour into the glass and top with Chocolate Soft Whip Cold Foam and chopped hazelnuts