



CHESTNUT PRALINE LATTE

Sip on something cozy with this Chestnut Praline Latte. Start with a rich shot of espresso, then stir in chestnut praline syrup for that sweet, nutty warmth. Steam up your milk and combine it all into one cup. Finish with a layer of Soft Whip Cold Foam, and a dollop of On Top® Whipped Topping, and a sprinkle of crushed praline nuts.

Yield: 1 Latte

INGREDIENTS

RICH'S On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)

RICH'S Sweet Cream Soft Whip Cold Foam, 12 Ct, 1.19 lb (#09229)

1 Shot of espresso

8 oz Steamed Milk of Choice

2 tbsp. Chestnut Praline syrup

Praline nuts, chopped

DIRECTIONS

- 1** Brew one shot of espresso
- 2** Steam 8 oz of milk
- 3** Stir the chestnut praline syrup into the steamed milk. Pour in the espresso
- 4** Top with a layer of Soft Whip Cold Foam and a dollop of On Top® Whipped Topping and garnish with crushed praline nuts. Serve

