



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 oat milk and combine it all into one cup. Finish with a layer of On Top® Soft Whip Pourable Topping, and a dollop of On Top® Whipped Topping, and a sprinkle of crushed praline nuts.

Yield: 1 Latte

INGREDIENTS

- 1 Shot of espresso
- 8 oz Steamed oat milk
- 2 tbsp. Chestnut Praline syrup
- Praline nuts, chopped
- RICH'S** On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)
- RICH'S** On Top Soft Whip Pourable Topping Naturally Flavored Sweet Cream, 12 1.19-Lb Cartons (#09229)

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 On Top® Soft Whip and a dollop of On Top® Whipped Topping and garnish with crushed praline nuts. Serve

