



## 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 oat 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® Made with Cream Whipped Topping, 12 Count, 16 oz (#09344)

**RICH'S** Sweet Cream Soft Whip Cold Foam, 12 Ct, 1.19 lb (#21270)

- 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

