
DULCE MOCHA

Alcohol-free Hot Long
drink



□ INGREDIENTS

- 2cl 1883 Dulce de Leche syrup
- 1cl 1883 Chocolate sauce
- 7cl espresso coffee
- 12cl whole milk

A greedy and generous twist of the famous Italian drink.

INSTRUCTIONS

Run an espresso in a coffee pot. In a milk pot, warm up some milk with the steam nozzle. Pour the syrup and the chocolate sauce in a Toddy glass, stir. Pour the hot milk on the edges of the glass to run on the syrup. Pour coffee with a bar spoon on the milk. To finish, coat with milk foam. Garnish with chocolate sauce and chocolate shavings.

ASSOCIATED SYRUP



CHOCOLATE SAUCE
1883



DULCE DE LECHE
1883