



## **Café con Leche**

### ***Hot Latte Recipe***

*A classic combination that results in the "perfect-marriage" for about \$0.50*

#### **Ingredients:**

4 tbsp. of ground coffee  
6-8 oz. of milk

Brew coffee with 4 oz. of hot water with French press or standard home brewer. Heat milk in small pot or microwave to about 145 degrees. Pour coffee into bottom of cup and add the warm milk. A basic and simple recipe, which can be prepared in a matter of minutes.

***by GOTMILK?/TOMA LECHE in collaboration with Master Roaster Rafael Aguiar***

## **Classic Cappuccino**

### ***Hot Latte Recipe***

*A very Italian, traditional, and classic hot beverage for only \$0.35*

#### **Ingredients:**

1 oz. of espresso or strong brewed coffee  
4 oz. of milk

Begin by brewing your shot of espresso using either an espresso machine or a strong brewing method, such as a moka pot. Heat your milk by steaming it using your espresso machine, or by slowly heating it up on the stove over medium heat, and then whipping it using an electric hand frother until the desired amount of froth is created. Put espresso in the bottom of the cup and fill cup with heated milk.

***by GOTMILK?/TOMA LECHE in collaboration with Heather Perry, 2007 and 2003 U.S. Barista Champion***



## **Vanilla Chai Latte**

### ***Hot Latte Recipe***

*Sweet Vanilla enhances this delicately creamy drink, making it a treat at \$0.55*

#### **Ingredients:**

2 tbsp. loose leaf Chai tea  
1 oz. of vanilla  
6-8 oz. of milk

Steep the Chai tea in 6-8 oz. of hot milk for 3 minutes. Once it's steeped, add 1 oz. of vanilla and mix.

***by GOTMILK?/TOMA LECHE in collaboration with Master Roaster Rafael Aguiar***

## **Classic Mocha**

### ***Hot Latte Recipe***

*This recipe mixes three ingredients resulting in a chocolaty treat for \$0.90*

#### **Ingredients:**

1 tbsp. of your favorite chocolate syrup or powder  
2 oz. espresso or choice of strong coffee  
10 oz. steamed milk

Begin by brewing your 2 shots or 2 oz of espresso using either an espresso machine or a strong brewing method, such as a moka pot. Take a 12 oz. cup and place your espresso at the bottom. Then add your favorite chocolate and mix well. Heat your milk by steaming it using your espresso machine, or heat the milk separately and use a hand frother until the desired amount of froth is created. Fill cup with heated milk and top with whipped cream, if desired.

***by GOTMILK?/TOMA LECHE in collaboration with Heather Perry, 2007 and 2003 U.S. Barista Champion***



## **Spiced Latte**

### ***Hot Latte Recipe***

*A unique beverage with a zing at \$1*

#### **Ingredients:**

1 star anise  
3 cloves  
1/2 cinnamon stick  
1/2 vanilla bean  
8 oz. milk  
2 oz. espresso or strong coffee

Begin by brewing your 2 shots or 2 oz of espresso using either an espresso machine or a strong brewing method, such as a moka pot. Combine spices and milk and heat together by either steaming or by slowly heating it up on the stove over medium heat, and then whipping it using an electric hand frother until the desired amount of froth is created. This will not only heat the milk, but also gently infuse the flavors of the spices into the milk. Place your espresso at the bottom of the cup and top with spiced milk.

***by GOTMILK?/TOMA LECHE in collaboration with Heather Perry, 2007 and 2003 U.S. Barista Champion***

## **Breve Blast**

### ***Cold Latte Recipe***

*A refreshingly delicious "morning-pick-me-up" that alerts the senses for \$0.60*

#### **Ingredients:**

2 oz. espresso or choice of strong coffee  
1 oz. vanilla syrup  
4 oz. milk

Begin by brewing your 2 shots or 2 oz. of espresso using either an espresso machine or a strong brewing method, such as a moka pot. Place at the bottom of a 16 oz. cup and add your syrup. Top with 8 oz. cold milk. Gulp down for a quick jumpstart.

***by GOTMILK?/TOMA LECHE in collaboration with Heather Perry, 2007 and 2003 U.S. Barista Champion***



## **Aztec Cocoa on the Rocks**

### ***Cold Latte Recipe***

*An ice-filled, exotic beverage with a hint of chocolate at \$0.66*

#### **Ingredients:**

2 oz. of strongly brewed coffee or espresso  
6-8 oz. of milk  
1 cinnamon stick  
1 pinch of ground, dried, red pepper  
2 tbsp. of chocolate  
12 ice cubes  
1 tbsp. of brown sugar

Use the cinnamon stick to mix the 2 oz. of strong brewed coffee or espresso, 2 tbsp. of chocolate, a pinch of dried red pepper, and 1 tbsp. of brown sugar. After mixing the ingredients, add the milk and mix. Serve over ice and use cinnamon stick to garnish.

***by GOTMILK?/TOMA LECHE in collaboration with Master Roaster Rafael Aguiar***

## **Spiced Iced Tea Latte**

### ***Cold Latte Recipe***

*A mouthwatering licorice-scented drink with creamy notes at \$0.50*

#### **Ingredients:**

8 oz. of milk  
1 oz. of vanilla syrup  
2 tsp. of Earl Grey tea  
12 ice cubes  
1 pinch of cinnamon

Let the Earl Grey tea steep in 4 oz. of hot milk for 3 minutes. Add 1 oz. of vanilla and mix with Earl Grey tea. Add cold milk and mix all the ingredients together.

Serve over ice. Sprinkle with cinnamon.

***by GOTMILK?/TOMA LECHE in collaboration with Master Roaster Rafael Aguiar***



## **Tres Leches Iced Latte**

### **Sweet Latte Recipe**

*A creamy beverage with a "cinnamony & caramelly" taste for \$0.58*

#### **Ingredients:**

6-8 oz. of whole milk  
1 oz. of condensed milk  
2 oz. of strong, brewed coffee or espresso  
1 stick of cinnamon  
1 pinch of cinnamon  
12 ice cubes

Mix 1 oz. of condensed milk with 2 oz. of strong, brewed coffee or espresso. Use the cinnamon stick to mix the ingredients. Once the condensed milk and espresso are mixed, add 6-8 oz. of whole milk. Serve over ice.

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## **Crème Brulee Latte**

### **Sweet Latte Recipe**

*This decadent drink is a hit with dessert lovers at \$0.97*

#### **Ingredients:**

2 oz. espresso or choice of strong coffee  
8 oz. steamed milk  
1 oz. vanilla bean syrup  
2 tbsp. caramel topping

Begin by brewing your 2 shots or 2 oz. of espresso using either an espresso machine or a strong brewing method, such as a moka pot. Take a 10 oz. cup and lace the sides of it with 1 tbsp. of caramel topping. Then place the syrup at the bottom of the cup and top with the espresso. Heat your milk by steaming it using your espresso machine, or by slowly heating it up on the stove over medium heat, and then whipping it using an electric hand frother until the desired amount of froth is created. Fill cup with heated milk and top with remaining caramel.

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## **Aztec Cocoa**

### **Sweet Latte Recipe**

*The cinnamon and pepper give this exquisite drink a special touch at \$0.70*

#### **Ingredients:**

2 oz. of strong brewed coffee or espresso  
6-8. oz of milk  
1 cinnamon stick  
1 pinch of ground red pepper  
1 tbsp. of brown sugar  
2 tbsp. of chocolate  
Shreds of fresh, dark chocolate

#### **Instructions:**

Use the cinnamon stick to mix the 2 oz. of strong brewed coffee or espresso, 2 tbsp. of chocolate, red pepper and the brown sugar. Heat the milk and serve over mix. Use the cinnamon stick to mix the ingredients.

Garnish with shreds of dark chocolate and a cinnamon stick.

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