



TIP

REFINE WITH 2 TABLESPOONS OF COGNAC.



FOR THE LOW-CALORIE VERSION, USE LIGHT CREAM INSTEAD OF HEAVY CREAM.

Caotina[®]

CINNAMON LATTE



4 Persons



Preparation
10 to 20 minutes

INGREDIENTS ...

4 tbsp	Caotina Classic
600 ml	milk
1	organic Orange, only the thinly peeled skin
150 ml	full cream
½ tsp	cinnamon
½ tsp	sugar

PREPARATION:

- ♥ Mix Caotina Original, milk and peeled orange skin, bring to a simmer, remove saucepan from heat, allow to infuse covered for about 5 minutes. Pour the hot chocolate through a sieve into a measuring cup and distribute between the mugs or glasses.
- ♥ Whisk the cream with the cinnamon and the sugar until stiff. Spread on the Caotina cinnamon-latte. Dust with Caotina.

