CARAMEL AU LAIT

SERVES: 1

DRINK TYPE: HOT DRINK

INGREDIENTS

- 200ml heated milk
- 20ml Venezia Caramel Sauce
- A little extra Venezia Caramel Sauce for drizzle
- Caramel fudge for garnish

INSTRUCTIONS

1. Pour heated milk and caramel Sauce into a heat-proof container and whisk well.
2. Drizzle the inside of a fancy coffee glass with the extra Caramel Sauce.
3. Gradually pour milk mixture into glass.
4. Garnish with caramel fudge.
5. Ready to serve.

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