CARAMEL DALGONA COFFEE

SERVES: 1

DRINK TYPE: COFFEE

INGREDIENTS

- 2 tbsp instant coffee
- 2 tbsp granulated sugar
- 2 tbsp hot water
- 150mL milk
- 2-4 ice cubes
- 30mL Venezia Caramel sauce

INSTRUCTIONS

1. Put all the coffee, sugar and hot water into heatproof container
2. Mix vigorously for about 3-5 minutes.
3. Mix until thick and sauce-like in texture.
4. In a glass, put the desired amount of ice and milk.
5. Add caramel sauce and stir gently.
6. Place the thick mixture on top of the milk.
7. Ready to serve.

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