

Coffee latte drink

Description



Yield
1 liter



Scheduling
Preparation: approx. 15 minutes



Nutritional values (100 g or 100 ml)
 energy: 422 kJ/101 kcal;
 fat: 3 g, of which saturated 0 g;
 carbohydrates: 16 g, of which sugars 11.4 g;
 protein: 2.7 g; salt 0 g

Recipe

Coffee latte drink (1'000 g)

835 g	whole milk
165 g	coffee latte syrup

Coffee latte syrup (165 g)

114 g	sugar
45 g	water
6 g	instant coffee

Production

1

Preparation

Dissolve the instant coffee in hot water. Gradually melt the sugar and caramelize it until it reaches the smoking point.

2

Deglazing

Slowly deglaze the black sugar with the hot coffee. Extreme caution is required, as the temperature difference between the sugar and the water is very high, causing the liquid to splatter forcefully when added.

3

Boiling down

Cook the syrup down to 105°C/84°F (to the thread stage) and leave to cool.
For 1 coffee latte drink, mix 20 g syrup with 100 g milk.

4

Packaging and use

The drink can be sold in a cup or as a syrup in a bottle.
The syrup is suitable for drinks and for flavoring doughs and creams. It can be used as a glaze topping and even makes meat sauces richer and more aromatic.