



Ice	Fill to ¼" below rim.
Whipped Cream	Top beverage with whipped cream.

Preparation	
1. Add syrup to cup.	4. Stir well.
2. Add chilled milk.	5. Add ice.
3. Add espresso shots.	6. Top with whipped cream.

Options
Optional Toppings – Cinnamon & Sugar

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Iced Salted Caramel Mocha



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana™ Bittersweet Chocolate Mocha Sauce	3 pumps (.75 fl. oz.)	4 pumps (1 fl. oz.)	6 pumps (1.5 fl. oz.)
Fontana® Toffee Nut Syrup	3 pumps (.75 fl. oz.)	4 pumps (1 fl. oz.)	6 pumps (1.5 fl. oz.)
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Ice	Fill to ¼" below rim.		
Chilled Milk	6 fl. oz.	7 fl. oz.	9 fl. oz.
Whipped Cream	Top with whipped cream.		
Fontana™ Caramel Sauce	Swirl on top of whipped cream.		

Preparation		Options
1. Add sauce and syrup to cup.	5. Add ice.	Top with sea salt.
2. Add espresso shots and swirl in cup.	6. Top with whipped cream.	
3. Add chilled milk.	7. Top with caramel sauce.	
4. Stir well.		

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