

White Chocolate Mocha



Ingredients	8 fl. oz.	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana™ White Chocolate Mocha Sauce	2 pumps (1 fl. oz.)	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	5 pumps (2.5 fl. oz.)
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Steamed Milk	Fill to ¼" below rim.			
Whipped Cream	Top with whipped cream.			

Preparation

1. Add sauce to cup.
2. Add espresso shots and swirl in cup.
3. Add steamed milk.
4. Top with whipped cream.

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Caramel Macchiato



Ingredients	8 fl. oz.	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana® Vanilla Syrup	1 pump (.25 fl. oz.)	2 pumps (.5 fl. oz.)	3 pumps (.75 fl. oz.)	4 pumps (1 fl. oz.)
Steamed Milk	Fill to ¼" below rim.			
Foamed Milk	Top with foam to ½" below the rim of the cup to allow for espresso shot(s).			
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Fontana™ Caramel Sauce	Top with caramel sauce in a crosshatch design.			

Preparation

1. Add syrup to cup.
2. Add steamed milk.
3. Add foamed milk.
4. Pour espresso shots in center of milk.
5. Top with Fontana™ Caramel Sauce in a crosshatch pattern.

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Cinnamon Dolce Latte

