





OUR COFFEES

80 DEGREES

RICH

GOLD

SWEET & CREAMY

TAS

EXPLORE MORE RECIPES





Nescafé Caramel Latte

A rich, velvety caramel latte, with smooth, frothy milk and a hint of indulgent sweetness.

Prep time: 0 mins.

Cook time: 5 mins.

Total time: 5 mins.

Servings: 1

Skill level: Easy

What you need

INGREDIENTS

- 1 tsp Nescafé Gold Espresso Instant Coffee
- 2 tbsp hot water (approx. 80°C)
- 1/2 cup skim milk
- 1 tsp caramel syrup
- 2 tbsp whipped cream (optional)

How to prepare

INSTRUCTIONS

1

Place Nescafé Gold Espresso Instant Coffee and hot water in a mug.

2

Add caramel syrup to the coffee and stir well.

3

Heat milk in a small saucepan over medium heat. Froth with a handheld frother or whisk with a wire whisk until frothy.

4

Add frothed milk to the coffee mixture

5

Top with whipped cream and extra caramel syrup, if desired

beverage Breakfast Coffee Drinks Easy Instant Coffee

Nescafe Gold New Quick & Easy