

# We Proudly Serve Seasonal Recipes

## Caramel Brulée Latte

Ingredients	12 fl. oz.	16 fl. oz.	20 fl. oz.
Caramel Brulée Sauce	3 pumps	4 pumps	5 pumps
Starbucks® Espresso Roast	1 shot	2 shots	2 shots
Steamed Milk	Fill to ¼" below rim		
Whipped Cream	Top with whipped cream		
Caramel Brulée Topping	Garnish		

### Preparation

1. Pump sauce into serving cup.
2. Pull espresso shot(s) into serving cup and stir well.
3. Steam milk while pulling shot(s).
4. Pour milk to within ¼" from top of cup.
5. Top with whipped cream.
6. Garnish with Caramel Brulée Topping

### ALLERGEN ALERT:

Caramel Brulée sauce contains milk.

## Gingerbread Latte

Ingredients	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana® Gingerbread Syrup	3 pumps	4 pumps	5 pumps
Starbucks® Espresso Roast	1 shot	2 shots	2 shots
Steamed Milk	Fill to ¼" below rim		
Whipped Cream	Top with whipped cream		

### Preparation

1. Pump syrup into serving cup.
2. Pull espresso shot(s) into serving cup and stir well.
3. Steam milk while pulling shot(s).
4. Pour milk to within ¼" from top of cup.
5. Top with whipped cream.
6. Garnish with nutmeg recommended.

## Flavored Brewed Coffee

Ingredients	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana® Syrup	3 pumps	4 pumps	5 pumps
Starbucks® Holiday Blend Coffee	10 fl. oz.	13 fl. oz.	17 fl. oz.
Chilled Milk	Top Beverage with half and half or milk.		

### Preparation

1. Add syrup to the cup.
2. Pour drip coffee into cup and stir.
3. Recommend adding half and half or milk to finished beverage.

### Options:

Pairs great with Fontana® Peppermint and Gingerbread Syrups

## Peppermint Mocha

Ingredients	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana® Peppermint Syrup	3 pumps	4 pumps	5 pumps
Fontana™ Premium Bittersweet Mocha Sauce	3 pumps	4 pumps	5 pumps
Starbucks® Espresso Roast	1 shot	2 shots	2 shots
Steamed Milk	Fill to ¼" below rim		
Whipped Cream	Top with whipped cream		

### Preparation

1. Pump syrup and sauce into serving cup.
2. Pull espresso shot(s) into serving cup and stir well.
3. Steam milk while pulling shot(s).
4. Pour milk to within ¼" from top of cup.
5. Top with whipped cream.
6. Garnish as desired.

## Eggnog Latte

Ingredients	12 fl. oz.	16 fl. oz.	20 fl. oz.
Starbucks® Espresso Roast	1 shot	2 shots	2 shots
¾ Eggnog and ¼ Steamed Milk*	11 fl. oz.	14 fl. oz.	18 fl. oz.

### Preparation

1. Pull espresso shot(s) into serving cup.
2. Steam milk and eggnog mixture while pulling shot(s).
3. Pour milk and eggnog to within ¼" from top of cup and stir well.
4. Garnish as desired.

### \*Reduced Fat Recipe

Use nonfat milk when preparing eggnog mixture.

## Tazo® Chai Eggnog Latte

Ingredients	12 fl. oz.	16 fl. oz.	20 fl. oz.
Steamed Tazo® Chai Concentrate	5 fl. oz.	7 fl. oz.	9 fl. oz.
Steamed Eggnog and Milk (½ of each)	5 fl. oz.	7 fl. oz.	9 fl. oz.

### Preparation

1. Steam Tazo® Chai Concentrate, eggnog and milk mixture.
2. Pour mixture into cup.
3. Garnish as desired.



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