Eggnog Latte

Savannah · 28/09/2024



Prep Time

5 mins

Dificult

Medium

Servings

1

Description

This eggnog latte is a great holiday coffee treat It wouldnt be Christmas without one or several of these

Ingredients

— - ? cup 2% milk - ? cup eggnog - 1 (1.5 fluid ounce) jigger brewed espresso - 1 pinch ground nutmeg

Instructions

1. Pour milk and eggnog into a steaming pitcher and heat to between 145 degrees F to 165 degrees F (65 to 70 degrees C) using the steaming wand. Brew a shot of espresso; pour into a mug. Pour steamed milk and eggnog into the mug
2. using a spoon to hold back the foam. Spoon foam over the top. Sprinkle nutmeg on top of foam.