

BEATRIX®

WHITE RASPBERRY MOCHA

Serving Size: 1

INGREDIENTS

- 1 Pump White Chocolate Sauce*
- 3 Pumps Raspberry Syrup*
- 3 Shots Beatrix Coffee Roasters Voyager Espresso
- 16 oz. Milk of Choice
- Shake of Cocoa Powder (to taste)

** You can use store-bought white chocolate sauce and raspberry syrup of your choice*



METHOD

1. Add white chocolate sauce & raspberry syrup to the bottom of a mug.
2. Pull three espresso shots. This can be done with an espresso machine or a Moka Pot.
3. Pour espresso shots into the mug. Stir espresso and syrup together until mixed.
4. Steam milk of choice. If you don't have a milk steamer, you can warm it up on the stove. Once hot, pour on top of the espresso and syrup mixture.
5. Garnish with cocoa powder and enjoy!

