

# BEATRIX®

## HAZELNUT OAT MOCHA

Serving Size: 1

### INGREDIENTS

- 2 Shots Beatrix Coffee Roasters Voyager Espresso
- 2 Pumps Chocolate Sauce\*
- 2 Pumps Hazelnut Syrup\*
- 12 oz. Oat Milk

*\* You can use store-bought chocolate sauce and hazelnut syrup of your choice*

### METHOD

1. Add chocolate sauce and hazelnut syrup to the bottom of a mug.
2. Pull two 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 oat milk. 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 a drizzle of chocolate sauce and enjoy!

