

Lotus
Since 1932
Biscoff

LOTUS BISCOFF LATTE





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Two shots of espresso, steamed milk and loads of Biscoff spread; the ultimate delicious Latte.



SERVINGS 1 serving

INGREDIENTS

- 1 tbsp **Biscoff spread**
- 2 shots of espresso (60 ml)
- 160 ml milk
- 1 tbsp Biscoff topping

PREPARATION

1. Heat up your milk and froth the warm milk until foamy.
2. Take the glass and add a scoop of Biscoff spread to the bottom of the glass.
3. Pour a shot of espresso on top.
4. Add the frothed milk to the glass
5. Decorate the top with Biscoff topping and Biscoff cookie crumbs and serve with a Biscoff cookie.



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