

Cinnamon Berry Latte

Crafted with Tate & Lyle® Vanilla Beverage Syrup



Ingredients (1 serving)

Blueberry Syrup – 2 1/2 cups

- 1 cup Domino® or C&H® Granulated Sugar
- 1 cup water
- 1 cup fresh blueberries
- 1/4 teaspoon lemon zest

Cinnamon Berry Latte

- 0.5 ounce blueberry syrup
- 1 pump Tate & Lyle® Vanilla Beverage Syrup
- 1 pinch ground cinnamon
- 2 shots freshly brewed espresso
- 8 ounces whole milk

Instructions

Blueberry Syrup

Step 1

Place water, sugar, and lemon zest in a small saucepan over medium heat. Stir occasionally until all the sugar dissolves. Bring to a simmer. Add blueberries. Lower the heat and simmer for 5 minutes. Strain the mixture and cool completely. Syrup can be kept in the refrigerator up to 5 days.

Cinnamon Berry Latte

Step 1

Add blueberry syrup, vanilla syrup, and cinnamon to cup. Brew 2 shots of espresso and pour into cup.

Step 2

For iced latte: Add cold whole milk with ice.
For hot latte: Steam whole milk to 150°F and add to cup.

Step 3

Top with sprinkle of cinnamon.

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