

HOW TO MAKE THE PERFECT
VANILLA SPICE LATTE

MADE WITH AMARULA VANILLA SPICE
CREAM LIQUEUR



AMARULA

HOW TO MAKE THE PERFECT VANILLA SPICE LATTE

MADE WITH AMARULA VANILLA SPICE
CREAM LIQUEUR

SERVINGS 2

GLASS Latte glass

INGREDIENTS

500ml whole milk

250ml Amarula Vanilla Spice Cream Liqueur

125ml heavy cream

½ tsp ground cloves

½ tsp ground nutmeg

¼ tsp black pepper

1 tbsp black tea

METHOD

1. Heat milk and remaining ingredients, except for the Amarula Vanilla Spice Liqueur, in a medium saucepan.
2. Remove from heat. Cover and steep for 15 minutes.
3. Strain through a fine-mesh sieve.
4. Whisk in the Amarula Vanilla Spice Liqueur.
5. Add froth and drink warm.

The Amarula logo features the brand name in a bold, dark red, serif font. Above the letters 'A' and 'M' is a thin, curved line in a golden-yellow color. The logo is positioned in the bottom right corner of the page.

AMARULA