

Latte Macchiato Creams

Servings: 4

Prep time: 25 minutes

Ingredients:

- *12 gelatin leaves
- *125g caster sugar
- *400 ml water
- *6 heaped tsp. instant espresso coffee powder
- *vanilla sugar to taste
- *500 ml milk
- *150 ml almond syrup
- *150 ml whipping cream
- *cocoa powder for sprinkling
- *mint leaves

Directions:

1. Soften gelatin in cold water according to packet instructions.
2. Place 100g sugar in a heavy bottomed small pan over medium heat and leave to melt and caramelize to golden brown.
3. Pour over water to cover and stir to dissolve caramelized sugar.
4. Mix in coffee powder and vanilla sugar.
5. Add 6 soaked gelatin leaves to coffee mix and stir to dissolve.
6. Add remaining caster sugar.
7. Warm 150 ml milk and add remaining leaves to dissolve.
8. Stir in remaining milk and almond syrup.
9. Divide almond milk evenly between 4 latte macchiato glasses.
10. Leave to set in the refrigerator.
11. Then pour over espresso mixture, and return to refrigerator to set again.
12. Whip cream to soft peaks, then spoon onto the top of set coffee layer.
13. Sprinkle cocoa powder over using a tea strainer.
14. Decorate with mint leaves.