

Bubbie's Space

Herbs for the Body • Peace for the Soul
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Tiramisu Iced Latte

Espresso, vanilla, chocolate, mascarpone cold foam and cocoa powder.



Ingredients ♡

For the Iced Latte:

- **2 shots espresso** (or 1/2 cup strong brewed coffee)
- **3/4 cup milk** (any kind)
- **1–2 tablespoons vanilla syrup**
- **1 tablespoon chocolate syrup**

For the Mascarpone Cold Foam:

- **1/4 cup heavy cream** (or cold milk of choice)
- **2 tablespoons mascarpone cheese**
- **1 tablespoon vanilla syrup** (or to taste)

For the Topping:

- **Cocoa powder** (plus optional chocolate shavings)

Instructions ♡

1. **Make the Cold Foam**
   In a small bowl, whisk together heavy cream, mascarpone and vanilla syrup until thick and creamy (or use a milk frother).
2. **Build the Latte**
   Fill a tall glass with ice. Drizzle chocolate syrup inside the glass if desired.
3. **Add the Coffee**
   Pour in the espresso, then add vanilla syrup and milk. Stir gently.
4. **Top It Off**
   Spoon the mascarpone cold foam over the latte.
5. **Finish**
   Dust with cocoa powder and optional chocolate shavings.



Bubbie's Tips ♡

- Use strong, bold coffee for the best flavor.
- For a sweeter latte, add a little more vanilla syrup.
- Want it extra indulgent? Add a splash of coffee liqueur (like Kahlúa) for an adult version.
- Make it hot by skipping the ice and steaming the milk.

