



# Iced Ube Coconut Latte

29-Oct-2023

Level: Easy

Serves: 1

Prep Time: 5 minutes

Cooking Time: -



## Coconut Latte:

4 large ice cubes

$\frac{3}{4}$  cup coconut milk (see Notes)

2 Tbsp. or more simple syrup (optional), (see Notes for recipe)

1 single or double espresso shot (see Notes)

## Ube Cream:

$\frac{1}{4}$  cup heavy whipping cream

$\frac{1}{4}$  tsp. ube flavor/extract (see Notes)

Place ice cubes in a tall glass. Pour coconut milk over ice. If desired, add simple syrup to preferred sweetness. Add espresso shot. With an electric milk frother (or you can also use a handheld battery powered milk frother), whip cream and ube extract until thick. Pour ube cream over top of coconut latte. Mix all ingredients before drinking.

## Notes:

- ICED COCONUT LATTE: Follow above recipe, but omit ube cream.
- ICED UBE LATTE: Follow above recipe, but substitute whole milk for coconut milk.
- SIMPLE SYRUP: 1 cup white granulated sugar + 1 cup water. Stir in a small saucepan, cook over medium high heat until sugar is completely dissolved. Cool completely. Store in an airtight container in refrigerator for up to 2 weeks.
- I don't have an espresso machine but I do have a Nespresso® for espresso capsules. I personally like the flavors of Nespresso® Vertuo Il Caffé single espresso or Nespresso® Vertuo Chiaro double espresso in these lattes.
- If you don't have an espresso machine or Nespresso®, you may use Medaglia d'Oro® brand instant espresso coffee powder (follow instructions on jar). However, the flavor will not taste the same as an espresso shot from a machine or café.
- Use a good coconut milk, one that is made with real coconut milk and not coconut extract. I use Life Refreshed® Real® Coco brand that I buy at Costco.
- I use Butterfly brand Ube Flavor (extract) that I purchase at Don Quijote - Kaheka. It's also available on Amazon. Do not use ube powder, as it makes the cream gritty.

