

A WHOLE LOTTA LATTES (ICED!)

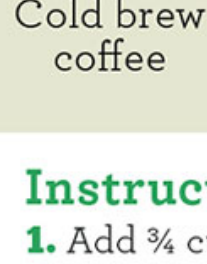
Imagine it's a beautiful day outside, and you're in the mood for a coffee (or tea), but you want some ice-cold refreshment, too. What to do? Make an iced latte! These recipes take inspiration from around the world, but they're all ready for hot Canadian summers.

LATTE RECIPES

Canadian-Style Iced Cappuccino with Cold Brew



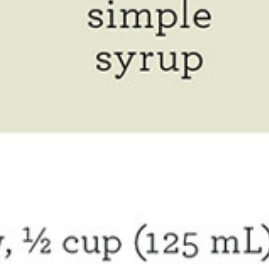
Ingredients



Cold brew coffee



10% half & half cream



simple syrup

CAFFEINE

Yes*

DIFFICULTY

Easy

Instructions

1. Add $\frac{3}{4}$ cup (175 mL) cold brew, $\frac{1}{2}$ cup (125 mL) ice cubes, $\frac{1}{4}$ cup (60 mL) cream and 2 tsp (10 mL) simple syrup to cocktail shaker or other re-sealable container; shake well.

2. Fill a tall glass with fresh ice and strain cappuccino mixture into it.

DID YOU KNOW?

What's in the name

"Latte" just means "milk" in Italian, so when you order a latte, it's short for "caffè latte," or "coffee [with] milk."

Matcha Latte



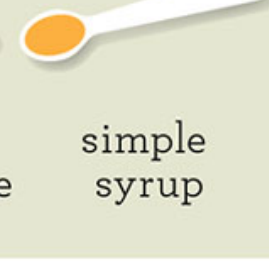
Ingredients



Matcha tea



Milk or almond beverage



simple syrup

CAFFEINE

Yes*

DIFFICULTY

Easy

Instructions

1. Prepare matcha by adding $\frac{1}{4}$ cup (60 mL) hot (not boiling) water to 1 tsp (5 mL) matcha powder; whisk until dissolved. To a cocktail shaker or other re-sealable container, add matcha tea, $\frac{3}{4}$ cup (175 mL) ice cubes, $\frac{1}{4}$ cup (60 mL) milk and 1 tbsp (15 mL) honey syrup. Shake well and strain into a glass.

DID YOU KNOW?

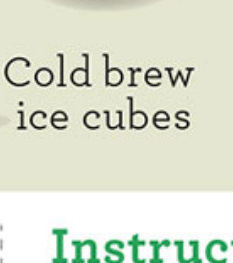
Milk and milk alternatives

Go ahead and swap any kind of milk for any other in these recipes. Using whole milk in iced lattes makes for a nice, full texture. Partially skimmed cow's milk results in a similar flavour but a thinner texture than whole milk. Plain unsweetened soy or almond beverage make good substitutes if you prefer to avoid dairy.

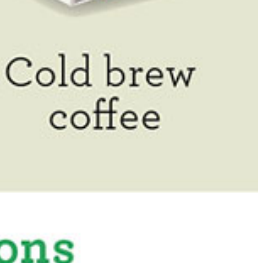
Icy Cold Brew Latte



Ingredients



Cold brew ice cubes



Cold brew coffee



Milk



simple syrup

CAFFEINE

Yes*

DIFFICULTY

Advanced

Instructions

1. Prepare cold brew ice cubes ahead of time by pouring cold brew into ice moulds and freezing.

2. To a blender, add $\frac{3}{4}$ cup (175 mL) cold brew, $\frac{3}{4}$ cup (175 mL) cold brew ice cubes, $\frac{3}{4}$ cup (175 mL) cold milk and 1 tbsp (15 mL) simple syrup. Strain into a tall glass filled with 4 to 6 cold brew ice cubes.

DID YOU KNOW?

Chamomile Chai Latte



Ingredients



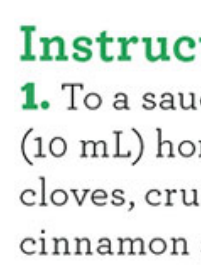
Soy or almond beverage



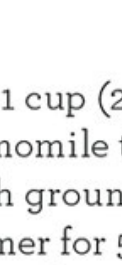
Honey



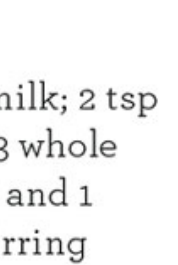
Chamomile tea bag



Ground cinnamon



Cinnamon stick



Whole cloves

CAFFEINE

No*

DIFFICULTY

Advanced

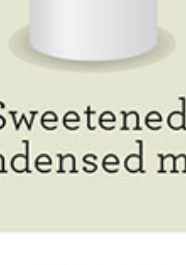
Instructions

1. To a saucepan add 1 cup (250 mL) soy milk; 2 tsp (10 mL) honey; 1 chamomile tea bag; 2 or 3 whole cloves, crushed; pinch ground cinnamon; and 1 cinnamon stick. Simmer for 5 minutes, stirring occasionally (do not boil). Strain, transfer to a jar and refrigerate for one hour. Serve over ice.

Vietnamese-Style Iced Coffee



Ingredients



Sweetened condensed milk



Cold brew

CAFFEINE

Yes*

DIFFICULTY

Easy

Instructions

1. Pour 2 to 3 tbsp (30 to 45 mL) sweetened condensed milk into bottom of glass. Fill with ice cubes and 1 cup (250 mL) cold brew coffee or chilled brewed coffee. Stir until condensed milk is dissolved as much as possible.

DO IT YOURSELF

Simple syrup and honey syrup

Sugar doesn't dissolve well in cold liquids, so make simple syrup to use in iced lattes. Add equal parts granulated sugar and water to a saucepan, gently warm it (do not boil) and stir until sugar dissolves. Transfer to a re-sealable container and refrigerate for up to two weeks. To make honey syrup, do all of the above but with honey instead of sugar.

Salted Caramel Mocha Latte



Ingredients



Hot coffee or espresso



Caramel sauce



Hot chocolate powder



Sea salt



Milk

CAFFEINE

Yes*

DIFFICULTY

Advanced

Instructions

1. Prepare $\frac{3}{4}$ cup (175 mL) hot coffee or 3 tbsp (45 mL) hot espresso in a mug. Add 2 tbsp (30 mL) caramel sauce and generous pinch sea salt. Stir to dissolve sauce and salt.

2. Pour mixture into blender; add 1 cup (250 mL) ice cubes, $\frac{1}{2}$ cup (125 mL) milk and 1 tbsp (15 mL) hot chocolate powder. Blend until ice breaks up; pour into a tall glass.

Iced London Fog



Ingredients



Earl Grey tea



Whole milk



Vanilla coffee syrup

CAFFEINE

Yes*

DIFFICULTY

Medium

Instructions

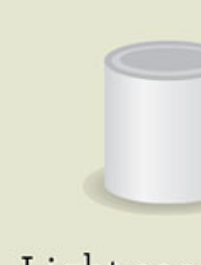
1. Brew about 1 cup (250 mL) Earl Grey tea; remove tea bag and refrigerate tea until chilled. In a cocktail shaker or other re-sealable container, add tea, $\frac{1}{2}$ cup (250 mL) ice cubes, $\frac{1}{2}$ cup (125 mL) whole milk and 1 tbsp (15 mL) vanilla syrup. Shake hard until cold and pour into a tall glass along with ice.

Golden Milk Latte

Ingredients



Unsweetened almond beverage



Light coconut milk



Lemon juice



Fresh ginger



Maple syrup



Ground turmeric



Ground cardamom



Salt



Lemon wedges

CAFFEINE

No*

DIFFICULTY

Advanced

Instructions

1. To a blender, add $\frac{3}{4}$ cup (175 mL) almond milk, 40 mL light coconut milk, 1 $\frac{1}{2}$ tsp (7 mL) lemon juice, 1 tsp (5 mL) freshly grated ginger, 1 tsp (5 mL) maple syrup, $\frac{1}{2}$ tsp (2 mL) ground turmeric, and pinch each cardamom and salt; blend until smooth.

2. Strain through a fine-mesh sieve into a tall glass filled with ice cubes. Garnish with lemon wedges.

* THESE ARE ESTIMATES; CAFFEINE CONTENT WILL DEPEND ON PRODUCT AND PREPARATION METHOD.