

IRISH CREAM LATTE

Recipe courtesy of iSi

INGREDIENTS

Prep Time: 5-10 Minutes
(2 Hours chill time)

Servings: 1

White Chocolate Whipped Cream

150 grams White Chocolate
300 milliliters Heavy Whipping Cream
50 milliliters Irish Cream

For the Latte

120 milliliters Milk, hot or chilled
50 milliliters Espresso, hot or chilled

DIRECTIONS

1. **Make the white chocolate whipped cream:** place white chocolate in a medium bowl, set aside.

2. Heat together the heavy whipping cream and Irish cream until just simmering. Pour over white chocolate and allow to sit 5 minutes before whisking to combine. Pour directly into the iSi Whipper, screw on the lid/charger and refrigerate 1-2 hours until chilled.

2. **Assemble the latte:** Mix together the milk and espresso in your favorite mug - serving either as a hot beverage or a chilled one. Vigorously shake the iSi whipper and spray a few rounds on top. Relax and enjoy!

