

Cocoa Mint Latte

- 2 oz espresso
- 1 oz simple syrup, plain or flavored, *optional*
- 6 oz cocoa mint milk

Hot

Add espresso (and syrup, if using) to a 12-ounce cup; stir to combine. Top with steamed cocoa mint milk.

Iced

Add espresso to a 16-ounce cup 50% filled with ice.
Combine milk and syrup to a cocktail shaker with ice. Shake to chill & foam.
Strain over iced espresso.

COCOA MINT MILK

- 3 Tbsp Rishi Cocoa Mint herbal blend
- 3 oz filtered water at 200°F
- 20 oz whole milk

Combine herbal blend and hot water in a 32-ounce jar; infuse for 1 minute & add milk.
Secure tightly and shake to combine.
Refrigerate 8 to 12 hours. Strain fully.
Use for hot or cold drinks.

