

# SALTED CARAMEL MOCHA

2 Espresso El Caminante San Lucas shots

1 cup milk

2 tbsp Homemade mocha sauce (see above)

1 tbsp storebought caramel or toffee syrup

1 tiny pinch of sea salt

Whipped cream

Homemade caramel sauce, for drizzling (see above)



- Brew espresso shots in a large mug. Meanwhile, microwave milk for 1-2 minutes and froth with a milk frother afterward, or add milk to a steamer to heat through and froth.
- Stir mocha sauce, storebought caramel/toffee syrup and sea salt into espresso shots, then pour steamed milk ovetop, stirring gently.
- Finish off the drink with whipped cream, then drizzle with caramel sauce. Serve and enjoy!



## Mocha sauce

- 1/2 cup water
- 1/2 cup sugar
- 2 tbsp cocoa powder

### Make the mocha sauce

- Boil water in a kettle and mix boiling water with sugar in a mason jar, stirring in cocoa powder. Set aside.

## Caramel sauce

- 1/2 cup sugar
- 3 tbsp butter
- 1/3 cup heavy cream
- 1/4 tsp sea salt



## Make the caramel sauce

- Add sugar to a small pot on the stove over medium heat. Stir sugar often (watching it doesn't burn) until it starts to clump and turns golden brown. Eventually it will melt and turn into a thick brown liquid.
- Once sugar is melted, stir in butter until melted, about 1 minute or so. Very slowly drizzle in the heavy cream, stirring constantly. Stir in sea salt, then remove from heat and set aside.

