

## **DIY Iced Vanilla Lattés**

## Serves 4

A fun and refreshing way of serving iced coffee; present a chilled bottle of vanilla milk and espresso ice blocks for friends to make their own as strong or as sweet as desired.

## **Ingredients:**

- 2 cups espresso, cooled
- Selati sweetener or Selati castor snow
- 1 vanilla pod, split and seeds scraped
- 3 cups milk

## **Methods:**

- 1. Combine the espresso and enough sweetener or sugar, to taste until dissolved. Pour into an ice cube tray and freeze.
- 2. Heat the milk gently with the split vanilla pod and allow to infuse before straining. Cool down.
- 3. To serve, fill the glasses with the espresso ice blocks, allow guests to pour in their own vanilla milk for a different take on iced coffee.