

Eggnog Latte Macchiato

The perfect Christmas drink, beautiful and delicious it's the perfect way to begin a holiday morning. The olive oil adds an extra creaminess to the eggnog and cuts the sweetness a little, pairing perfectly with the bitter notes of espresso. For extra kick, add a tablespoon of Maple or Maple Bourbon Balsamic to the espresso.

Serves two.

2 cups Eggnog
2 Tbsp fresh EVOO or Blood Orange
½ cup Brewed Espresso

In a saucepan over medium heat, warm the eggnog. Add warm eggnog and olive oil to a milk frother and create a stiff milk foam.

Divide the frothed eggnog between two glasses, using a spoon to hold back the eggnog froth, first filling each glass with equal parts of hot milk and topping each with equal parts of foamed milk.

Carefully pour half the espresso into each glass, it is lighter than the eggnog, so it will sit and create a layer between the warmed eggnog and the froth on top, making a perfect latte macchiato.

Serve immediately.