

Rose Milk Latte

A soothing warm drink blending steamed milk, fragrant rose syrup, and a subtle hint of cardamom. This elegant latte is perfect for sipping alongside dessert or as a relaxing finish to any day.


10 min

Total time

Easy

Difficulty

150

kcal / serving

Ingredients

- 1 cup whole milk
- 1 tablespoon rose syrup
- 1/4 teaspoon ground cardamom
- 1 teaspoon honey or sugar (optional)
- Rose petals for garnish (optional)

Steps

- 1 Pour the milk into a small saucepan and heat over medium heat until warm but not boiling.
- 2 Add the ground cardamom to the milk and stir to combine.
- 3 Pour the milk into a blender or use a milk frother to froth until creamy and slightly foamy.
- 4 In a cup, add the rose syrup and optional honey or sugar.
- 5 Pour the steamed milk over the syrup and gently stir to mix.
- 6 Garnish with rose petals if desired.
- 7 Serve warm and enjoy your soothing rose milk latte.