

- SKS -

Iced Almond-Macadamia Milk Latte

Source: thebittenword.com, Makes 1 quart

1 generous cup/150 grams blanched almonds

1/2 cup/50 grams macadamia nuts

1/3 cup/40 grams pitted dates

1 liter filtered water¹⁾

2 shots hot espresso

¹ Combine almonds, macadamia nuts and dates in a large lidded plastic container. Add filtered water, cover, and let soak overnight at room temperature, at least 12 hours.

² Using a blender set to the highest speed, process mixture for 3 to 4 minutes or until finely puréed.

³ Strain the mixture through a nut bag or jelly bag into a bowl, squeezing hard until only solids remain. (Or set a fine mesh sieve over a bowl and line with two layers of cheesecloth. Use a spatula to force the mixture through the lined sieve, then repeat the process using fresh cheesecloth.) The nut milk should be silky and creamy, not gritty. Milk will keep in the refrigerator for up to five days. Shake before using.

⁴ NOTE: To make an iced almond-macadamia milk latte, combine 8 ounces of the chilled nut milk, a double shot of hot espresso and ice in a cocktail shaker. Shake for about 30 seconds, then strain into a chilled glass with fresh ice.