

Salted Caramel Latte

Learn to make perfect Salted Caramel Latte at home! This coffeehouse favorite combines rich espresso, sweet caramel sauce, and a touch of sea salt.

5 min

PREP

5 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup espresso coffee
- 1 cup milk
- 1 tsp sea salt
- 2 tbsp whipped cream

Instructions

- 1 Prepare the Coffee Base**

Brew 1 shot of espresso or prepare 1/4 cup of strong coffee using your preferred method. Keep hot.
- 2 Heat the Milk**

Pour 1 cup milk into a small saucepan and heat over medium heat until steaming and small bubbles form around the edges, about 3-4 minutes. Do not let it boil.
- 3** Remove milk from heat and froth using a milk frother, French press, or whisk vigorously for 30-60 seconds until foamy and doubled in volume.
- 4 Build the Latte**

Pour 1 tablespoon caramel sauce into the bottom of your coffee mug.
- 5** Add the hot espresso to the mug and stir gently to combine with the caramel.
- 6** Pour the steamed milk into the coffee mixture, holding back the foam with a spoon, then spoon the foam on top.
- 7 Finish and Serve**

Drizzle the remaining 1 tablespoon caramel sauce over the foam, then sprinkle 1 teaspoon sea salt evenly

over the top. Serve immediately while hot.

Tips

Use freshly brewed espresso or strong coffee for the best flavor foundation. If using instant coffee, make it slightly stronger than usual since the milk and caramel will dilute the coffee taste.

For perfect milk foam, use cold milk straight from the refrigerator. Cold milk incorporates air better and creates more stable foam. Whole milk produces the creamiest results, but 2% milk works well for a lighter option.

When making caramel sauce at home, add the salt while the caramel is still warm to ensure it dissolves completely. Store homemade caramel sauce in the refrigerator for up to two weeks.

Layer your ingredients for the best presentation: start with caramel sauce in the bottom of the mug, add the hot espresso, then pour the steamed milk slowly to create beautiful layers.

For iced versions, let the espresso cool to room temperature before adding it to the ice to prevent dilution. You can also freeze coffee in ice cube trays to maintain flavor strength.

Experiment with different types of salt for unique flavor profiles. Flaky sea salt provides the classic finish, while smoked salt adds complexity and pink Himalayan salt offers visual appeal.

If you don't have a milk frother, heat milk in a saucepan and use a whisk to create foam, or shake heated milk vigorously in a mason jar for 30 seconds, then microwave for 30 seconds to stabilize.

Warm your coffee mug with hot water before making the latte to maintain temperature longer and improve the overall drinking experience.