

Yulaf? Latte

Creamy oat latte recipe with dairy-free milk. Learn to make this satisfying coffee drink at home with rolled oats, espresso, and warm spices.

5 min

HAZIRLIK

5 min

PI?IRME

10 min

TOPLAM

1

PORSIYON

Easy

ZORLUK

Yulaf? Latte

Malzemeler

- 1 cup oat
- 1 cup milk
- 1 tbsp salt
- 0.5 tbsp cinnamon
- 0.5 tbsp vanillin
- 1 tbsp brown sugar
- 1 cup espresso coffee

Yap?l???

- Cook the oat base**

Combine 1 cup rolled oats with 1/2 cup milk in a small saucepan. Cook over medium heat for 5 minutes, stirring occasionally, until the mixture thickens and becomes creamy.
- Add 1/2 tablespoon salt and 1/2 tablespoon cinnamon to the oat mixture. Stir well to distribute the seasonings evenly throughout.
- Pour in the remaining 1 cup milk and continue cooking for 2-3 minutes, stirring constantly, until the mixture reaches a smooth, creamy consistency.
- Remove from heat and stir in 1 tablespoon sugar, mixing until completely dissolved.
- Blend for smoothness**

Transfer the entire oat mixture to a blender. Blend on high speed for 30-45 seconds until completely smooth and no oat pieces remain.
- Prepare the espresso**

Brew 1 cup fresh espresso using your preferred method while the oat mixture cools slightly.
- Assemble the latte**

Pour the blended oat cream into a serving cup. Add the hot espresso and stir gently to combine.
- Serve immediately while hot, optionally garnished with a pinch of cinnamon on top.

?puçlar?

Use high-quality espresso or strong coffee for the best flavor. Freshly ground coffee beans will provide the most aromatic and flavorful base for your latte.

Choose rolled oats over instant oats for better texture and creaminess. Rolled oats break down more evenly and create a smoother consistency when blended.

Heat the milk to the optimal temperature of 130°F (55°C) using a thermometer for the perfect latte texture. This temperature ensures the milk is hot enough without scalding.

Blend the oat mixture until completely smooth to avoid any grainy texture in your finished latte. A high-speed blender or immersion blender works best for this step.

Adjust the sweetness level to your preference by starting with less sugar and adding more as needed. Natural sweeteners like maple syrup or honey work beautifully in this recipe.

Strain the oat mixture through a fine mesh sieve if you prefer an ultra-smooth latte without any oat particles.

Experiment with spices beyond cinnamon - try cardamom, nutmeg, or a pinch of vanilla extract for different flavor profiles.

Make a larger batch and store in the refrigerator for quick morning lattes throughout the week. Simply reheat and add fresh espresso when ready to serve.