

CALI-KOREAN BANANA MILK LATTE WITH CREAM CHEESE FOAM AND CARAMELIZED BANANAS

YIELD: 10 BEVERAGES

INGREDIENTS

CALI-KOREAN BANANA MILK LATTE

- 4 cups Real California whole milk
- 3 ripe bananas
- 4 ounces Real California sweetened condensed milk
- 2 ounces granulated sugar
- 20 shots espresso, chilled

REAL CALIFORNIA CHEESE FOAM

- 4 ounces cream cheese, softened
- 1 cup Challenge whipping cream
- .5 cup Real California whole milk
- 2 oz sweetened condensed milk
- .1 ounces kosher salt
- .18 ounces vanilla extract

METHOD

TO MAKE THE REAL CALIFORNIA CHEESE FOAM

- 1 Combine cream cheese and condensed milk in a mixing bowl.
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- 2 Whisk until smooth.
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- 3 Slowly whisk in: whipping cream, whole milk, vanilla extract, and kosher salt.
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- 4 Blend with immersion blender until silky smooth.
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- 5 Chill thoroughly.
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- 6 Foam should remain pourable.



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METHOD

CARAMELIZED BANANA GARNISH

- 2 bananas, sliced
- 1 ounces sugar

- 1 Combine: whole milk, ripe bananas, sweetened condensed milk, granulated sugar.
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- 2 Blend until completely smooth.
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- 3 Strain if desired for smoother texture.
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- 4 Chill thoroughly.

CARAMELIZED BANANA GARNISH PROCESS

- 1 Place banana slices on a metal tray.
- 2 Coat with sugar.
- 3 Torch until caramelized.

BEVERAGE BUILD

- 2 ounces espresso
- 5 ounces banana milk
- 1.5 ounces Real California Cheese Foam
- 1 cup ice

- 1 Fill serving glass with ice.
- 2 Add banana milk.
- 3 Pour espresso over top.
- 4 Float Real California Cheese Foam over beverage.
- 5 Garnish with caramelized banana.



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