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HazeInut Nonfat Latte

A delicious and creamy latte made with nonfat milk and hazelnut flavoring. Perfect for coffee lovers looking for a low-fat option.

Recipe Type: Standard Prep Time: 5 mins

Cook Time: 5 mins Total Time: 10 mins

Recipe Yield: 250 grams Number of Servings: 1

Serving Size: 250 g

Ingredients

200 ml	Nonfat Milk
30 ml	hazelnut syrup
30 ml	espresso
15 g	whipped cream

Directions

Step 1

Steaming

Steam the nonfat milk until hot and frothy.

Prep Time: 2 mins

Cook Time: 0 mins

Step 2

Add the hazelnut syrup and espresso to a mug.

Prep Time: 1 mins

Cook Time: 0 mins

Step 3

Pour the steamed milk over the espresso and syrup.

Prep Time: 1 mins

Cook Time: 0 mins

Step 4

Top with whipped cream and serve hot.

Prep Time: 1 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 120 kcal

Fat: 0 g

Protein: 8 g

Carbohydrates: 25 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	8 g	47.06%	47.06%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%
Fibers	0 g	0%	0%
Sugars	25 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	0 g	0%	0%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	120 mg	5.22%	5.22%
Calcium	30 mg	3%	3%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	0 mg	0%	0%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas Barbecue

Course

Drinks Snacks Sauces & Dressings

Cultural

Diwali Hanukkah Oktoberfest Passover

Cost

Under \$10

Demographics

Teen Friendly Lactation Friendly Diabetic Friendly Heart Healthy

Diet

Mediterranean Diet DASH Diet (Dietary Approaches to Stop Hypertension)

Flexitarian Diet

MIND Diet (Mediterranean-DASH Diet Intervention for Neurodegenerative Delay)

Volumetrics Diet Paleo Diet



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