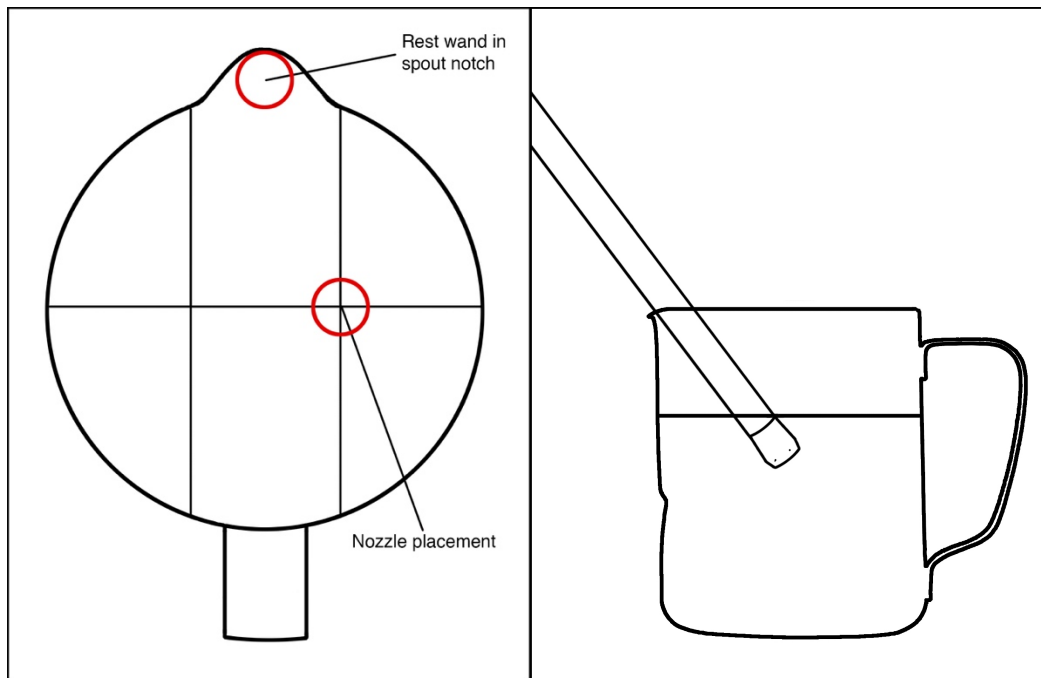


MILK

STEP BY STEP MILK STEAMING

1. Hold the pitcher correctly
2. Measure out your milk
3. Purge steam wand and wipe with milk towel
4. Put steam wand into milk and steam
5. Angle wand properly



6. Make microfoam (stretch) until 100 degrees
7. Heat milk with a vortex until milk reaches appropriate temperature
8. Turn off steam
9. Remove pitcher from wand
10. Wipe and purge steam wand
11. Pour milk into cup

GROOMING THE MILK

1. Milk should look like creamy, wet paint
2. Tap pitcher onto counter to polish milk – this will remove any unneeded air bubbles in milk. Cover lightly with hand if needed
3. Swirl milk around in pitcher to ensure milk does not separate
4. Optional: Transfer milk into a different pitcher by pouring down the inner side of the new pitcher to pop excessive bubbles to create a thinner microfoam
5. Pour dairy milks as soon as possible
6. Alternative milks can sit for a moment to thicken up and will not separate
7. Swirl espresso before pouring milk into cup

BARISTA MILK ETIQUETTE

1. Always purge steam wand before and after use
2. Use one designated towel for steam wand only
3. Wipe steam wand before and after every use. Burned milk will get stuck on wand if not cleaned right away.
4. Soak steam wand in Rinza every night to prevent excessive milk build-up

DRINK INFORMATION

	Temperature	Foam Thickness	Dose (cold milk)	Yield (steamed milk)	When to stop steaming when pitcher gets too hot to touch:
8 oz Latte	140–145 F	1/2 "	6 oz	9 oz	1 second
12 oz Latte	–	–	10 oz	14 oz	3 seconds
16 oz Latte	–	–	13 oz	18 oz	6 seconds
8 oz Cappuccino	130–135 F	3/4"	6 oz	10 oz	1 second before
12 oz Cappuccino	–	–	10 oz	16 oz	1 second
16 oz Cappuccino	–	–	13 oz	20 oz	3 seconds
Cortado	110–115 F	5/8 "	5 oz	8 oz	Bath water
Macchiato	130–135 F	3/4"	5 oz	8 oz	1 second before

LATTE ART INTRODUCTION – HEART

1. Tilt cup with espresso at a 45-degree angle
2. Pour milk into the center of the espresso – raise pitcher to maintain distance from the surface
3. Swirl pitcher so that milk and espresso stirs together. The milk should be poured steadily with a medium flowrate
4. When the cup is about to overflow, pick a spot 2/3 from the outside of the cup. This will be the spot you will drop your foam. Be careful not to hit the drink with your pitcher spout.
5. Lock your milk pitcher and cup together and rotate both together so that cup is once again upright.
6. Rotating the pitcher with the cup at this angle will force foam out of the milk and onto the drink. Tilting the cup prevents spillage
7. Once the cup is full and foam is placed, raise pitcher once again and with a light flowrate, pull milk across the foam.
8. At the end, flip pitcher upright so that no milk spills.

DRINK COMPOSITION

1. There are many different types of coffee drinks; the type that we will be focusing on are espresso-based coffee drinks.
2. All drinks will have espresso, a base liquid, and potentially a flavor.
3. Composition order (first to last): Syrup, espresso, milk/water, (ice)

