Java Juice

Despite the similarities in ingredients, there are a variety of different styles of coffee drinks to try. Experiment to see which you prefer.

**Macchiato**

- Italian word for ‘Marked’
- 2-3oz (60-90ml) cup or glass
- 1 single espresso
- 2 teaspoons textured milk

Texture the minimum amount of milk you can (enough to cover the end of the steam wand) and set aside.

Extract a single espresso into a suitable espresso glass or cup.

Swirl textured milk in the jug to re-integrate the texture.

Spoon 2 teaspoons of milk into the center of the espresso.

**Mocha**

- 6-7.5oz (180-220ml) glass
- 1 single espresso
- 5oz (150ml) cold milk
- Drinking chocolate

Begin texturing milk to desired temperature.

At the same time extract single espresso.

Stir 1 teaspoon of drinking chocolate into espresso shot.

Swirl textured milk in the jug to re-integrate the texture.

Pour milk directly into the center of the espresso with the milk jug tip close to the espresso surface.

Steady consistent pour is the secret. Garnish with drinking chocolate.
**Piccolo**

3oz (90ml) glass  
1 single espresso  
5oz (150ml) cold milk

Begin texturing milk to desired temperature.  
At the same time extract single espresso.  
Swirl textured milk in the jug to re-integrate the texture.  
Pour off some milk from the jug into the sink (Piccolo only).  
Pour milk directly into the center of the espresso with the milk jug tip close to the espresso surface.  
Steady consistent pour is the secret.

**Flat White**

6-7.5oz (180-220ml) cup  
1 single espresso  
5oz (150ml) cold milk  
Same method as Piccolo.

**Americano/Long Black**

7-8.5oz (200-250ml) glass  
1 double espresso  
Extract a double espresso.  
Pour in hot water to fill cup.

**Iced Latte**

Tall glass  
1 double espresso  
Cold milk  
Flavored syrup (optional)  
Ice

Combine espresso, milk and syrup (optional) in a glass. Stir well then top with ice.

**Affogato**

7-8.5oz (200-250ml) low profile glass  
1 double espresso  
1 scoop vanilla ice-cream  
Chopped pistachios or grated chocolate (optional)

Extract espresso, set aside.  
Scoop ice-cream into glass.  
Pour espresso directly over ice-cream.  
Garnish with chopped pistachios or grated chocolate.