

I Heart Latte

Espresso



1

Use only fresh roasted coffee.



2

Grind, distribute evenly, tamp with ~30 pounds of pressure.



3

Adjust temperature for coffee type ~200°F +/-.
Look for a steady, straight flow of coffee.



4

Shot should be dark auburn brown, 1.5 to 2 ounces. Swirl slightly to prep for milk.

Steamed Milk



1

Use your favorite milk and fill a chilled jug nearly halfway.

Tip: Purge steam wand right before using.



2

Place steam wand 1/2 inch into milk and aerate (hear it hissing) until milk is warm.



3

Submerge wand and continue to steam milk until jug is hot to the touch ~140-150°F.

Tip: Clean wand immediately with damp cloth.

Swirl milk in the jug to smooth out bubbles.



Latte Art



1

Tilt the cup or espresso toward the milk jug and pour a dot slowly in the center of the mug to integrate the crema and milk.



2

When you see the milk cloud come through the espresso, start to ease the flow to finish the pour.



3

Draw the pour through the dot to the cup's rim while settling the cup back to level and stop.



4

Enjoy!