

PREPARING CAPPUCCINO

1



SET UP MILK FOR STEAMING

2



START ESPRESSO SO THAT BOTH MILK AND ESPRESSO FINISH AT THE SAME TIME

3



POUR ESPRESSO SHOT INTO CUP

4



POUR STEAMED MILK ON TOP OF ESPRESSO UNTIL ½ FULL

5



POUR MILK FOAM INTO CUP TO FILL THE REST OF THE WAY. USE SPOON IF NECESSARY

6



SPRINKLE CHOCOLATE SHAVINGS AND SERVE ON A SAUCER WITH A TEASPOON

- TALL & GRANDE CAPPUCCINO IS WITH A DOUBLE ESPRESSO SHOT; TREES SIZED CAPPUCCINO IS A TRIPLE SHOT
- IF PREPARING A FLAVOURED CAPPUCCINO: 2 PUMPS SYRUP FOR TALL (3 TSP), 3 PUMPS FOR GRANDE (4.5 TSP), 4 PUMPS FOR TREES (6 TSP)