

PREPARING HOT CHOCOLATE

1



DISPENSE CHOCOLATE SYRUP INTO MUG

- TALL – 1 pump (2 TBSP)
- GRANDE – 1.5 pumps (3 TBSP)
- TREES – 2 pumps (3 TBSP)

2



PREPARE APPROPRIATE AMOUNT OF STEAMED MILK

3



POUR IN STEAMED MILK WITHOUT FOAM. LEAVE 1 INCH OF ROOM, THEN STIR

4



ADD WHIPPED CREAM -
2 ½ SWIRLS

5



SPRINKLE CHOCOLATE SHAVINGS ON TOP

6



SERVE WITH A LONG TEASPOON

- FOR TALL SIZE, USE GLASS MUG; FOR GRANDE & TREES SIZE, USE COFFEE MUG
- IF PREPARING WITH SKIM OR SOY MILK, PROMPT FOR WHIPPED CREAM
- IF PREPARING WITHOUT WHIPPED CREAM, ADD 1 INCH OF MILK FOAM ON TOP + DRIZZLE CHOCOLATE SYRUP. DO NOT ADD CHOCOLATE SHAVINGS
- FOR KIDS HOT CHOCOLATE, STEAM MILK TO 120 DEGREES FAHRENHEIT