

# PREPARING LATTE

1



SET UP MILK FOR STEAMING

2



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

3



POUR ESPRESSO INTO CUP

4



POUR STEAMED MILK ON TOP OF ESPRESSO UNTIL  $\frac{3}{4}$  FULL

5



FILL CUP REST OF THE WAY WITH MILK FOAM, ENSURING THE CREMA SWIRLS WITH THE FOAM TO PRODUCE A NICE DESIGN

6



SERVE ON A SAUCER WITH A TEASPOON

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