

PREPARING MOCHA

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



PREPARE ESPRESSO SHOT

- DOUBLE SHOT FOR TALL & GRANDE
- TRIPLE SHOT FOR TREES

4



ADD ESPRESSO SHOT TO MUG

5



ADD STEAMED MILK TO MUG, WITHOUT MILK FOAM – LEAVE 1 INCH OF ROOM AND STIR

6



ADD WHIPPED CREAM – 2 ½ SWIRLS, AND SPRINKLE WITH CHOCOLATE SHAVINGS. SERVE WITH A TEASPOON

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