

STEAMING MILK

1



FILL **COLD** STEEL PITCHER WITH APPROPRIATE AMOUNT OF COLD MILK.

2



PLACE THERMOMETER IN PITCHER

3



INSERT STEAM WAND INTO MILK SO THAT TIP OF WAND IS JUST BELOW SURFACE OF MILK

4



STEAM TO 120 DEGREES FARHENHEIT, ENSURING TIP OF WAND STAYS JUST BELOW SURFACE OF MILK AS IT EXPANDS AND CREATES WHIRLPOOL EFFECT.

5



ONCE TEMPERATURE REACHES 120 DEGREES, MOVE WAND TO BOTTOM OF PITCHER. CONTINUE STEAMING TO 160 DEGREES FARHENHEIT.

6



TURN OFF STEAM WHEN DESIRED TEMPERATURE IS REACHED. FOAM SHOULD HAVE A SILKY SMOOTH TEXTURE.

- FOR EXTRA HOT, STEAM MILK TO 180 DEGREES FAHRENHEIT
- BE SURE TO USE CORRECT PITCHER FOR DIFFERENT PRODUCTS (WHOLE MILK, SKIM MILK, SOY MILK, ALMOND MILK, CHAI)
- ENSURE YOU ALWAYS START WITH **COLD** MILK; NEVER STEAM LEFTOVER MILK THAT IS STILL WARM