



Espresso D'Milan

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***Cappuccino and Latte Drinks***

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**Basic Cappuccino**

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1/3 espresso, 1/3 steamed milk (no foam), and 1/3 frothed milk. Put the steamed milk in first, then pour the espresso, and lastly finish off with the layer of frothed milk. This will allow the espresso to settle between the milk and the foam.

**Classic Cappuccino**

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1/3 espresso and 2/3 frothed milk.

**Basic Cafe Latte**

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Make a single shot of espresso. Add steamed milk to fill an 8 to 10 oz. latte mug (preferably clear). There should be a very fine layer of foam on the top.

**Flavored Cafe Latte**

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Lattes are frequently flavored with Italian syrups. First pour in the espresso, then the flavor of choice, and then the milk. (3 squirts of flavor for 8 oz. cup, 4 squirts for 12 oz. cup, and 5 squirts for 16 oz. cup)