



Espresso D'Milan

Classic Cappuccino

Ingredients

1/4 oz. (1 1/2 tsp.) Orgeat (Almond) syrup
1-2 shots espresso
2 oz. (1/4 cup) milk
Cocoa powder or ground nutmeg for dusting

Instructions

Steam the syrup and the milk together and let sit while you prepare your espresso. Pour espresso into a 6-oz. cup. Gently add the hot, steamed milk until the cup is about two thirds full. Spoon the light foam over the top of the beverage to form a peak and dust with cocoa powder or nutmeg. Serving/ Yield: 1-6oz.