



Latte
Brew Instructions

[YOU WILL NEED]

Fresh Roasted Espresso
Grinder
Tamper
Espresso Machine with purified water connection or pourover
Steaming Pitcher
Cold Milk
Thermometer

[STEP 1]

Fill your steaming pitcher with cold milk up about 1/3 -1/2 full. We recommend using whole milk.

[STEP 2]

Freshly grind and brew your espresso, using the steps in our *Espresso Brew Instructions*.

[STEP 3]

Turn the steam wand into the machine so the tip is over the drain tray and open the steam valve to let out the water that has built up.

[STEP 4]

Place the tip of the steam wand just below the surface of the milk and press down on handle to begin steaming. Rotate pitcher on an angle to find the spot where the milk creates a swirling vortex and continue steaming until temperature reaches 140°F.

[STEP 5]

When the temperature reaches 140° on your thermometer release the steam handle.

[STEP 6]

Wipe off steam wand with a damp cloth and open valve to clear the milk residue.

[STEP 7]

Pour your frothed milk over your espresso and enjoy!

Sincerely yours,
Kobrick Coffee