

Recipes



LATTE (plain or flavored)

	Sml	Med	Lrg
	12 oz	16 oz	20 oz
Flavour Pump	3	4	5
Espresso Shots	1	2	2
Steamed Milk	10 oz	13 oz	17 oz
Foam / no foam			

Put syrup in the bottom of the cup prior to steaming milk. Once milk is steamed, start pulling the espresso. Place shots in cup and pour milk over the espresso, ensure that there is the desired amount of foam on top.

TIP To make iced, simply pour shot over ice and syrup, add milk.



AMERICANO

	Sml	Med	Lrg
	12 oz	16 oz	20 oz
Espresso Shots	2	3	4
Hot Water	10 oz	13 oz	17 oz

Pour water in the sleeved cup as americano's can be very hot. Once shots are pulled, pour shots over water. Prior to making be sure to ask if they would like room for cream, and make accordingly.



CARAMEL MACCIATO

	Sml	Med	Lrg
	12 oz	16 oz	20 oz
Espresso Shots	1	2	2
Vanilla Syrup	2	3	4
Steamed Milk	10 oz	13 oz	17 oz
Caramel Drizzle			

Pour steamed milk and foam into cup, leaving room for espresso. Pour espresso shots through foam into cup. When complete use caramel drizzle to make a criss cross design on top of the foam.

TIP To make iced simply follow directions minus steaming milk. Line cup with caramel instead of criss cross on top of foam as it will sink to the bottom.



KAFFEE MOCHA OR WHITE MOCHA

	Sml 12 oz	Med 16 oz	Lrg 20 oz
Espresso Shots	1	2	2
White or Dark liquid chocolate	3	4	5
Steamed Milk	7 oz	9 oz	12 oz
Whipped Cream			
Chocolate drizzle or sprinkles			

Put dark or white chocolate in cup (is really good marbled as well). Steam milk, once milk is almost at desired temperature, pull shots. Pour shots over syrup, then add milk, holding back foam. Stir mixture. Leave room in the cup for Whip Cream and drizzle to prevent spillage.

TIP

To make iced, mix chocolate and milk first, add ice, and then espresso shots. Add whip and caramel drizzle. This is also good blended.



CAPPUCCINO

	Sml 12 oz	Med 16 oz	Lrg 20 oz
Espresso Shots	1	2	2
Steamed Milk	10 oz	13 oz	17 oz

There are variations such as Wet Cappuccino's and Dry Cappuccino's. A wet cappuccino is more milk than foam, and a dry is more foam than milk. Steam milk, ensuring there is plenty of foam. Once milk is complete, pull shots. Shots go in the cup first, milk and foam last.



EGGNOG LATTE

	Sml 12 oz	Med 16 oz	Lrg 20 oz
Espresso Shots	1	2	2
Eggnog	10 oz	13 oz	17 oz
Nutmeg Sprinkles			

Directions are the same as a regular Latte, instead of using regular milk, use Eggnog. The only thing that you need to be careful with is that the eggnog does not exceed 160 degrees, it will start to get lumpy. You can make this a light option as well by mixing skim milk with the eggnog. Once drink is complete sprinkle with Nutmeg.



ESPRESSO CON PANNA

	Sml 12 oz	Med 16 oz	Lrg 20 oz
Espresso Shots	As many as they desire		
Whipped Cream	A Dallop on top of Espresso		

Pull shots of espresso. Place Dallop of Whip on top of shot. This drink is great for people who aren't sure they are ready for just espresso on it's own.



PEPPERMINT LATTE

	Sml 12 oz	Med 16 oz	Lrg 20 oz
Peppermint Syrup	3	4	5
Espresso Shots	1	2	2
Steamed Milk	7 oz	9 oz	12 oz
Whipped Cream			
Peppermint Sprinkles or Stick			

Put Syrup in cup. Steam milk, once milk is almost at desired temperature, pull shots.

Pour shots over syrup, then add milk, holding back foam. Leave room in the cup for Whip Cream and peppermint pieces to prevent spillage.



SLEEP BUSTER

	Sml 12 oz	Med 16 oz	Lrg 20 oz
Sweetener	3	4	5
Ice	3/4 full	3/4 full	3/4 full
Espresso Shots	3	4	5
Milk	1 oz	2 oz	3 oz

This is a nice cool alternative to an americano.

Put sweetener (flavored or not) into martini mixer. Add ice (fill cup 3/4 full of ice). Pull shots and pour over top of ice. Shake mixture.

Pour into cup and top off with milk.



TEA LATTE

	Sml 12 oz	Med 16 oz	Lrg 20 oz
Vanilla or Sweetener	3	4	5
Tea bags	1	2	2
Hot water	5 oz	7 oz	9 oz
Steamed Milk	5 oz	6 oz	8 oz

Put Syrup and Tea bag into cup. Fill cup approx half full of Water and top up with steamed milk and foam. Steep tea for approximately 5 min (depending on tea).

TIP

Do not mix milk with any acidic (citrus) tea, as milk will curdle. If you have a powdered tea such as chai or green, mix it with a little hot water prior to adding steamed milk. Chai is great with cinnamon sprinkles.



ESPRESSO



DOPPIO



RISTRETTO



LUNGO



MACCHIATO



CAFÉ CREME



CAFÉ NOISETTE



CORTADO



CAPPUCCINO



DRY CAPPUCCINO



AMERICANO



AFFOGATO



BREVE



MOCHA BREVE



MOCHA



CAFÉ CON HIELO



CAFÉ BOMBÓN



CON PANNA



FLAT WHITE



BLACK EYE



LATTE



GALÃO



DOUBLE LATTE

30 ml. = 1 oz.


Exceptional Expressions of
ESPRESSO
