



CH. III: METHODS OF PRODUCTION

CAFÉ AU LAIT

A Café au Lait is drip coffee topped with steamed milk and 1/4" of wet foam.

- 1** Fill cup 2/3 full with hot coffee.
 - 2** Steam a small amount of milk, as per the 'latte milk steaming standard'.
 - 3** Pour the steamed milk over the coffee as per the latte art standard.
-

Notes:
