



CH. III: METHODS OF PRODUCTION

CAPPUCCINO

A cappuccino is espresso mixed with equal parts steamed milk and foam.

- 1 Prep milk pitcher as per the ‘milk management standard’.
- 2 If ‘for-here’, preheat cup with hot water.
- 3 Pull shots as per the ‘espresso standard’ and the flavor standard.
- 4 As the shots are pulling, steam the milk pitcher as per the ‘cappuccino milk steaming standard’.
- 5 When the shot and milk are complete, pour the shots into the cup, swirl the pitcher (mixing the milk and the foam completely), then quickly pour from the side (as opposed to the spout) of the pitcher over the espresso.

A traditional cappuccino is equal parts espresso, steamed milk, and wet cappuccino quality foam.