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CH. III: METHODS OF PRODUCTION

ESPRESSO CORTADO

An Espresso Cortado is a miniature latte with equal parts espresso and steamed milk, topped with a thin layer of latte quality foam.

- 1 Prep milk pitcher as per the '4-8oz milk management standard'.
- 2 Preheat 5oz cup with hot water.
- 3 Pull a double espresso as per the 'espresso standard'.
- 4 As the shot is pulling, steam the milk pitcher as per the 'latte milk steaming standard'.
- 5 When the shot and milk are complete, pour the milk and foam over the espresso as per the 'latte art standard'.

Notes: