



CH. III: METHODS OF PRODUCTION

FLAVORED LATTE/MOCHA

A flavored latte (vanilla latte, mocha, caramel latte...etc) is espresso mixed with flavor, topped with steamed milk and 1/4" of wet foam

- 1 Prep milk pitcher as per the 'milk management standard'.
- 2 If 'for-here', preheat cup with hot water.
- 3 Add flavor to the bottom of the cup as per the 'flavor standard'.
- 4 Pull shots as per the 'espresso standard' and the 'flavor standard'

Notes:



- 5 As the shots are pulling, steam the milk pitcher as per the 'latte milk steaming standard'.

- 6 When the shots are complete, pour them into the cup, then stir the flavor into the espresso.

- 7 Pour the milk over the flavored shots as per the 'latte art' standard.

- 8 If appropriate (as in mocha or caramel latte), leave 1/4" of room at the top of the cup for whipped cream. Apply whipped cream so that, if 'to-go', the customer can easily apply a lid.

Notes:
