



# CH. III: METHODS OF PRODUCTION

## LATTE

A latte is espresso, 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 Pull shots as per the 'espresso standard' and the 'flavor standard'.
- 4 As the shots are pulling, steam the milk pitcher as per the 'latte milk steaming standard'.
- 5 When the shot and milk are complete, pour the shots into the cup, then pour the milk over the shots as per the 'latte art' standard'.

Notes:

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