



# CH. III: METHODS OF PRODUCTION

## ESPRESSO MACCHIATTO

An Espresso Macchiato is espresso, topped with a dollop of wet, latte-quality foam.

- 1 Prep milk pitcher as per the '4-8oz milk management standard'.
- 2 Preheat espresso demitasse 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, use a spoon to place a dollop of wet, latte-quality foam onto the espresso. The foam should be so wet that it pools into the espresso's crema.

Notes: