



CH. III: METHODS OF PRODUCTION

HOT COCOA/FLAVORED STEAMER

A hot cocoa is steamed milk, infused with flavor.

- 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 Pour some of the milk over the flavored syrup, then stir to fully integrate the flavor into the milk.
- 5 Pour the remaining milk as per the 'latte art standard'. Leave 1/4" room if the customer requests whipped cream. If applying whipped cream to a 'to-go' cup, leave enough room so that the lid can be easily applied without spilling.

Notes: