



# CH. III: METHODS OF PRODUCTION

## ICED FLAVORED LATTE/MOCHA

An iced flavored latte/mocha is espresso mixed with chocolate sauce, cold milk, and ice, topped with 1" of wet foam. An iced mocha is often served with whipped cream.

- 1** Prep milk pitcher as per the 'milk management standard'.
- 2** Steam milk as per the 'cappuccino or iced drink milk steaming standard'. Allow the foam to separate from the milk (don't swirl the pitcher).
- 3** Dispense flavor into an 8oz 'for here' cup, as per the flavor standard. Then, pull shots directly over the flavor as per the 'espresso standard' and the 'flavor standard'.
- 4** After the shots have pulled, stir them into the flavor thoroughly, then mix them with 4-6oz of cold milk to cool the espresso.

Notes:

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**5** Scoop foam from the milk pitcher, into the bottom of the cold cup. Fill to the line near the bottom (around 1" off the bottom).

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**6** Scoop ice over the foam to the line 1" below the top of the cup.

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**7** Pour the espresso/cold milk mixture directly over the ice. Add cold milk to top off the drink. If requested, top with whipped cream, such that the customer can easily apply a to-go lid.

Notes:

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