



CH. III: METHODS OF PRODUCTION

ICED LATTE

An iced latte is espresso mixed with cold milk and ice, topped with 1" of wet foam.

- 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** Pull shots as per the 'espresso standard' and the flavor standard into an 8oz ceramic or glass cup.
- 4** After the shots have pulled, mix them with 4-6oz of cold milk.

Notes:



- 5** Scoop foam from the milk pitcher into the bottom of the cold cup. The foam will eventually rise to the top of the cup, mimicking a hot latte. Fill to the line near the bottom (around 1" off the bottom).

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

- 7** Pour the espresso/cold milk mixture directly over the ice. Add cold milk to top off the drink.

Notes:
