



CH. II: ESPRESSO STANDARDS

LATTE ART

Unfortunately, pouring latte art is practically impossible to describe in a step-by-step guide. Your best bet is to watch dozens of latte art pouring videos online, then practice, practice, practice. Some people get it right away. For others, it takes weeks or months. Keep at it. You'll get it eventually. You must have espresso with lots of crema, and you must have perfectly textured latte milk.

1 Prep your pitcher as per the milk management standard.

2 Prep your steam wand.

3 Pull your espresso directly into the cup that you will serve in. Steam your milk simultaneously, as per the latte milk steaming standard.

4 As soon as the milk and shots are done, swirl the pitcher of milk as you would a glass of wine. This action blends the milk and the foam.

Notes:



- 5** Grip the pitcher in a way that allows you to make subtle lateral movements by extending your thumb to one side, and your index and middle finger to the other. Your pinky and ring finger wrap around the handle



- 6** Tilt the cup with espresso toward you, then begin pouring the milk from a height of around 6". Pour slowly, into the center of the espresso.



- 7** When you see a little white dot begin to form on the surface of the drink, lower the milk pitcher until it is just above the crema. Don't ever stop pouring.



- 8** As soon as you see the white dot, increase your rate of pour a little, then make small movements, back and forth, with your wrist. These movements will cause the foam to pour in a zig-zag like pattern. Pour back-and-forth toward the back edge of the cup. This will pour the leaves of the rosetta.



- 9** When you get to the edge of the cup, thin the stream of your pour slightly, then pour a line toward the opposite edge of the cup, directly through the center of the zig-zag. This will form the stem of the rosetta.



Notes: