

# HOW TO BREW A LATTE



## TOOLS

- Espresso Machine (*such as Mr. Coffee Espresso Machine*)
- Glass Carafe (*should be included with espresso machine*)
- Tempered glass or metal frothing cup
- Beverage thermometer (*recommended but not required*)
- Coffee Bean Grinder
- Coffee Mug
- Whole coffee beans

## STEPS

1. Fill glass carafe with water. (*4 oz. per serving*)
2. Pour water into water reservoir of espresso machine and close lid tightly.
3. Place glass carafe on drip tray.
4. Turn the control knob to the off position.
5. Turn on the espresso machine and allow the water to heat.
6. Grind coffee beans. (*2 Tbsp. per serving*)
7. Transfer ground coffee to filter and place in the brew basket.
8. Fill frothing cup with milk. (*4 oz. per serving*)
9. Turn the machine's control knob to the brew position. Watch as espresso fills the glass carafe to the steam line (roughly 2 oz.)
10. Raise the frothing cup so the frothing spigot is slightly breaking the surface of the milk. Turn the control knob to the steam position. Slowly rotate the frothing container in a circular position until the volume doubles in size.
11. Plunge the frothing spigot into milk in order to heat it. Do not allow the milk's temperature to exceed 150 degrees Fahrenheit.
12. Turn control knob back to the brew position and let remaining espresso pour into the glass carafe.
13. Turn off espresso machine.
14. Pour espresso into mug.
15. Pour milk over espresso.
16. Use spoon to transfer foam from frothing cup to mug.
17. Enjoy!

