

## How to Make a Latte

Step 1 First, pour milk into a metal frothing container, and place the container below the steamer. Turn the steamer on, and move the steam nozzle up and down in the milk to create froth. Once the milk reaches 165 degrees, turn off the steamer, and wipe it with a sanitized towel.

Step 2 If the cup is 8 ounces, add 2 pumps of flavored syrup. If the cup is 12 ounces, add 3 pumps. If the cup is 16 ounces, add 4 pumps. If the cup is 20 ounces, add 5 pumps.

Step 3 Add espresso to the cup. If the cup holds 8 or 12 ounces, it should have 1 shot of espresso. If the cup holds 16 or 20 ounces, it should have 2 shots of espresso. To pull a shot, place the cup below the espresso spout. Then, press either the single-shot button, or the double-shot button.

Step 4 Pour the steamed milk into the cup until it reaches approximately 1-2 inches below the rim of the cup. Then, spoon the froth on top of the latte, and place a lid on the cup.