

# Milk Coffee Drink Recipes

Ratios of espresso, milk and foam for the most popular drinks

| Drink           | Cup          | Espresso                  | Milk               | Foam          | Note                                     |
|-----------------|--------------|---------------------------|--------------------|---------------|------------------------------------------|
| Macchiato       | 60–90 ml     | single (approx. 30–40 ml) | a spoon of foam    | –             | espresso “marked” with milk              |
| Cortado         | 100–120 ml   | single                    | approx. 60 ml      | thin          | ratio approx. 1 : 1                      |
| Flat white      | 150–180 ml   | double                    | approx. 120 ml     | 0.5 cm        | strong coffee, velvety milk              |
| Cappuccino      | 150–180 ml   | single / double           | approx. 120–150 ml | 1–1.5 cm      | the classic, foam holds latte art        |
| Caffè latte     | 250–330 ml   | single / double           | 200–250 ml         | 1 cm          | mild, lots of milk                       |
| Latte macchiato | 300 ml glass | single                    | 200–250 ml         | 2 cm          | espresso poured into milk, forms layers  |
| Mocha           | 250–300 ml   | single / double           | 180–200 ml         | 1 cm          | + 15–20 g chocolate or cocoa             |
| Viennese coffee | 200 ml       | double                    | –                  | whipped cream | dusted with cocoa                        |
| Iced latte      | 300–400 ml   | double                    | 150–200 ml cold    | –             | glass with ice, espresso on top          |
| Affogato        | bowl         | single / double           | –                  | –             | poured over a scoop of vanilla ice cream |

## How to steam milk

1. Use chilled whole milk or a “barista” edition plant-based drink.
2. Fill the jug a third to half full, depending on the drink.
3. Place the wand just below the surface and let in air briefly (a quiet hiss). Longer for cappuccino, only a moment for flat white.
4. Submerge the wand deeper and spin the milk into a whirlpool until it reaches 55–65 °C (the jug is hot to the palm, but you can still hold it).
5. Tap the jug on the counter, swirl and pour straight away. Do not reheat steamed milk.

## Without a steam wand

- Manual frother (French press): heat the milk to 60 °C, fill the press a third full and pump the plunger 20–30 times.
- Electric frother: a quick way to foam, keep an eye on the temperature.