

Vanilla/Caramel Cappuccino

A cappuccino is a coffee drink consisting of espresso mixed with microfoam and foam. Traditionally a cappuccino has 1 part espresso, 1 part microfoam and 1 part foam.

When adding flavor, we mix the flavor into the espresso before adding milk.

Microfoam is steamed milk with small, fine bubbles and a glossy or velvety consistency. We add a little more air when steaming the milk to get a more foamy head for the cappuccino.

For our coffee at Lake Safari Lodge, we use a 1:3.5 ratio, so ristretto (30mls) or espresso (40mls) to 140mls of milk.

To make a cappuccino on Espresso machine:

[Make an Espresso](#) - to see, click link

Add 10mls of flavor

Add 140mls of milk

1. Add 140mls of milk to Jug
2. Steam milk to 65°C - no hotter!
3. Pour milk into ristretto or espresso

Here is an example of a cappuccino flavor



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