



Espresso Bar Basics

Step	R	T	B	V
1) Steam milk to 120 or 130°C (2% defoam)				
2) Quantify shot	1	1	2	4, 2, 2, 2, 2
3) Pump group	2	3	4	5, 3, 2, 1, 1
4) Pump and count (shot, intake, etc.)				

Hot Espresso Recipes

Drink	Milk	Shot	Temp	Topping
Coffee Americano		1/2, 1/4		hot water
Red Black Ice		1/2		ice and coffee
Cappuccino	whole 6-8c		1/2	
Espresso Con Panna		2		whipped cream
Flat White	whole	2, 1		
Coffee Latte				
Panna Cotta Coffee Latte			1/2	whipped cream, CD sprinkle
Vanilla Bean Coconut Milk Latte	coconut + 1/2, 2/3 vanilla bean powder	shot on top		
Skating Latte	whole 8c		2F ₁₀	none
Green Matcha Latte			V ₁ 2	coconut drizzle
Espresso Macchiato		2		dollop of foam
Latte Macchiato	whole	1/2 shot on top		
Coconut Milk Matcha Macchiato	coconut	shot on top	1/2, 1/2 WCN	coconut drizzle, matcha drizzle
Coconut Almond Milk Macchiato	almond	shot on top	1/2, 1/2, 1/2 CD	CD sprinkle, coconut drizzle
Vanilla Caramel Macchiato	2% + 1/2, 1/4, 1/4, 1/4, 1/4, 1/4 powder	shot on top	1/2, 1/2, 1/2 F	coconut drizzle
Caramel Caramel Macchiato	2% + 1/2, 1/4, 1/4, 1/4, 1/4, 1/4 powder	shot on top	1/2, 1/2, 1/2 Caramel	coconut drizzle, caramel powder
Coffee Mocha	whole fat, no foam		M	whipped cream
White Chocolate Mocha	whole fat, no foam		WCM	whipped cream