

How To Make A Latte (Cafe Latte)

Prep Time: 10 minutes Cook Time: 0 minutes Yield: 1 drink 1x Diet: Vegetarian

Here's how to make a latte at home! This cafe latte has the best creamy body and frothy milk: it tastes even better than a coffee shop.

Ingredients

1x2x3x

- 2 espresso shots (2 ounce)
- 4 ounce (1/2 cup) fresh whole milk*

Instructions

1. **Make the espresso:** Use an [espresso machine](#) or [manual espresso maker](#) to make two shots of espresso and pour it into a mug (or try our [Aeropress Espresso](#)).
2. **Steaming method (espresso machine):** Place the milk in a pitcher. Hold the steaming wand just below the surface of the milk until it doubles in size. This makes foamy froth. Then, move the steaming wand lower and near the side of the pitcher to create a spiral vortex. This makes the silky smooth microfoam bubbles and wet-paint texture that's characteristic of a latte. Steam until the milk reaches 150 degrees Fahrenheit (use a thermometer or judge by when your hand can't hold the pitcher for more than a few seconds).
3. **OR, heat the milk to scalding and foam it (without espresso machine):** Heat the milk to 150 degrees Fahrenheit, which is hot to the touch but not simmering. Measure with a food thermometer, or you can approximate by testing with your finger. Use a [milk frother](#), [French press](#) or whisk to froth milk into small, even bubbles. For a latte you'll want small bubbles and lightly thickened milk (if you're using a milk frother, don't go too far: you want the milk to mix in with the coffee so you don't need too much froth). For the French press method, note that it's useful to have at least 1 cup to have more milk to work with: this makes enough for 2 drinks. We highly recommend reading [How to Froth Milk](#) if this is your first time frothing. Wait 30 seconds to 1 minute to get the foam to incorporate into the milk and separate slightly (exact timing depends on your foaming method).
4. **Serve:** Tap the milk container on counter and swirl it to break down any large bubbles. Pour milk into center of the espresso, ending with light foam.

Notes

*Whole milk works best; milk that is a few weeks old may not froth. You can also use oat milk for a vegan latte. The milk frother works well; for the French press pump vigorously until frothy, about 25 times. Do not overwhip, as the foam will deflate!

Find it online: <https://www.acouplecooks.com/how-to-make-a-latte/>