



HOT ESPRESSO BEVERAGES

By using the previous steps on how to make an espresso you can create the following drinks such as Lattes, Cappuccinos, Mochas, Americanos and many more.

Listed below are some classic espresso recipes:

ESPRESSO: a single shot (solo), 1 ounce served in a preheated demitasse.

DOPPIO: (double) espresso, 2 ounces of espresso.

ESPRESSO MACCHIATO: espresso “marked” with a dollop of milk foam.

ESPRESSO CON PANNA: espresso with shipped cream.

CAFÉ AMERICANO: espresso diluted with hot water to drip coffee strength.

CAPPUCCINO: espresso topped with equal portions of steamed and foamed milk.

CAFÉ LATTE: espresso with steamed milk, topped with a small amount of foam.

CAFÉ MOCHA: espresso with chocolate syrup, steamed milk then topped with whipped cream and garnished with chocolate powder.

LATTE MACCHIATO: steamed milk and foam marked with espresso on top.

COLD ESPRESSO DRINKS

ICED LATTE: espresso with ice, cold milk.

ICED MOCHA: espresso with ice, chocolate syrup and cold milk.

ICED AMERICANO: espresso diluted with cold water and ice.