

Cappuccino

Ingredients	Regular	Large
Ground DaQ House Blend Beans	18 g	20 g
Espresso Shots	Single Shot of Espresso (35 ml)	2 Espresso Shots (45 ml)
Milk	140 ml	270 ml



Cappuccino

Kcal. 81, Kcal. 90

Preparation

- 1) Clear the extra water out of the steam wand.
- 2) Fill the pitcher about 180 or 270 ML with cold milk.
- 3) Steam the milk following 6-8 seconds to get the right foamy.
- 4) Tap down the milk pitcher and swirl it to incorporate the milk with foam.
- 5) Pour the milk over the coffee, making sure the ratio is 50% milk to 50%foam.
- 6) Make a perfect espresso and pour it directly in the serving cup.
- 7) Add a sprinkle of cocoa powder on top.
- 8) use 9 oz or 12 oz hot cup, Serve with napkin and wooden.



Hot Drinks