

Café Olimpico - The Perfect Latte



Ingredients:

- Quality coffee bean
- Milk
- Sugar

Directions:

1. Perfect grind your coffee beans.
2. Adjust grinder to the perfect setting, not too coarse and not too fine.
3. Steam your milk. We do not use a temperature gage for steaming our milk. Insert steam wand diagonally into milk to get a great froth for your latte. (Our barista's do not use temperature gage for this step)
4. Tamp the coffee.
5. Pull the espresso. When pulling the espresso, it is always encouraged to have some foam on top.
6. Pour steamed milk over espresso.

