

DEDICATED TO COFFEE



Milk Frothing

Smooth! Our milk froth shall be as smooth and creamy as possible, with a gleaming surface. No crude froth, consisting of air bubbles and tasting of air but fresh frothed milk. Only fresh frothed milk and froth are a uniform compound that combines together with an espresso to a harmonic cappuccino.

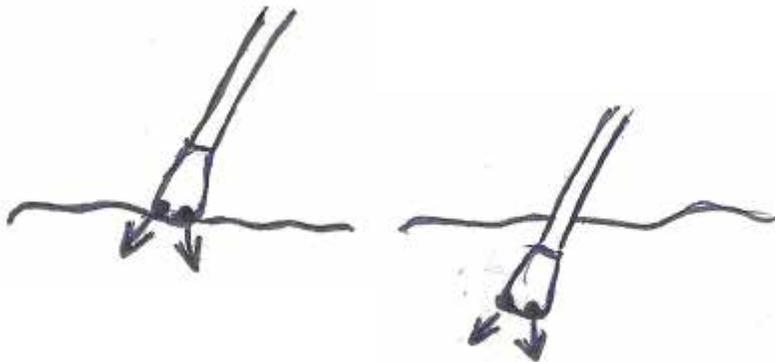
We need:

- an espresso machine
- a milk pitcher
- fresh milk
- a flannel
- a cup
- and an espresso

The process:

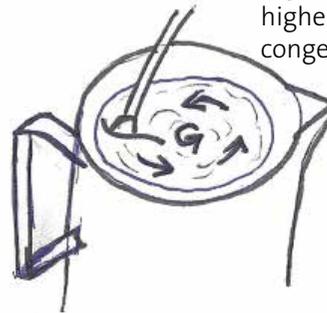
Frothing of the „Microbubbles“ is done in two stages:

- 1) With the „pulling“ you tug air under the milk and produce the froth
- 2) With „rolling“ you refine the froth with rolling the milk in the pitcher



Pulling: the steam lance is placed slightly under the surface. The frothing is clearly hearable through a fizzling.

Rolling: the steam lance goes deeper into the milk, the surface is not ripped anymore. The fizzling is not hearable either.



The angle of the steam lance shall make the milk rotating in the pitcher

Two stages:

1. Pulling and
2. Rolling

At both stages you dunk the lance into the milk – the angle must be chosen in that way that a swirl is formed. Doing this, air bubbles will be downsized.

We take cold milk out of the fridge and fill it into the pitcher.

Flush the steam lance shortly (letting condensed water out) and start with the pulling.

One hand has to be on the pitcher, as soon as you notice a change of temperature the milk is around 35°C and you start with the rolling. Just before the pitcher gets too hot for touching we end the frothing – the temperature is around 65°C now.

Wipe the lance and flush again.

If you heat the milk over 65° - 70°C the protein molecules of the milk will clump together – similar to a fried egg.

The froth will get stronger and the milk is not creamy anymore. Furthermore the taste changes to the typically taste of overcooked milk.

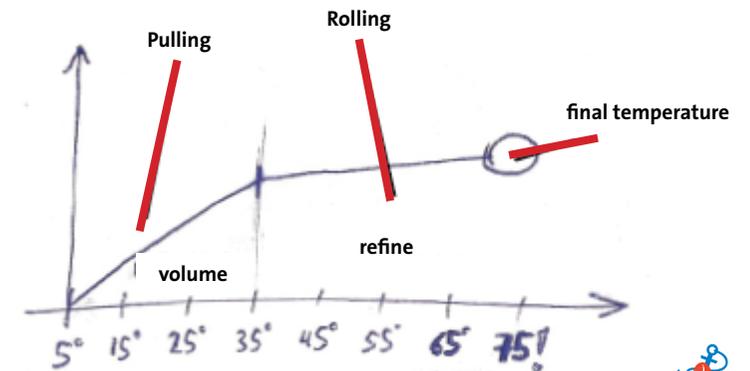
Which milk?

Fresh milk is the most delicious and most natural alternative.

A high fat content makes the milk more creamy and is a flavour enhancer – considering this, choose milk with 3,5% fat and above.

Long-life and UHT milk are „cooked“ what is perceivable in taste.

Soy milk can be frothed just like normal milk – just be aware that soy milk has a higher protein content, that means the pulling has to be shorter as froth forms and congeals pretty fast.



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