



**Nationwide Coffee**

Suppliers of Commercial Coffee Machines  
in the UK

## Coffee Making Guide

### **Espresso**

Shot of espresso two thirds of the way up an espresso cup.

### **Cappuccino**

Shot of espresso in cappuccino cup topped with half steamed and half frothed milk. Dust with chocolate.

### **Caffe Latte**

Shot of espresso in latte glass topped with 2 parts steamed milk and a little frothed milk.

### **Flat White**

A short espresso with textured milk.

### **Americano**

In large cup, hot water first then add a shot of espresso.

### **Mocha**

Shot of espresso in latte glass. Make hot chocolate with steamed milk and pour on top.

### **Macchiato**

A double espresso with a dash of frothed milk.

#### **Frothing milk**

*Tip of steam arm just in top of milk.  
Hold base of jug until just too hot to hold.  
Bang jug to eliminate larger bubbles.*

#### **Steaming milk**

*Steam arm in bottom of jug and when just too hot to hold  
finish at top of jug for small amount of froth.  
Bang jug.*