Milk Coffee Drink Recipes

Ratios of espresso, milk and foam for the most popular drinks

Drink	Cup	Espresso	Milk	Foam	Note
Macchiato	60–90 ml	single (approx. 30–40 ml)	a spoon of foam	–	espresso “marked” with milk
Cortado	100–120 ml	single	approx. 60 ml	thin	ratio approx. 1 : 1
Flat white	150–180 ml	double	approx. 120 ml	0.5 cm	strong coffee, velvety milk
Cappuccino	150–180 ml	single / double	approx. 120–150 ml	1–1.5 cm	the classic, foam holds latte art
Caffè latte	250–330 ml	single / double	200–250 ml	1 cm	mild, lots of milk
Latte macchiato	300 ml glass	single	200–250 ml	2 cm	espresso poured into milk, forms layers
Mocha	250–300 ml	single / double	180–200 ml	1 cm	+ 15–20 g chocolate or cocoa
Viennese coffee	200 ml	double	–	whipped cream	dusted with cocoa
Iced latte	300–400 ml	double	150–200 ml cold	–	glass with ice, espresso on top
Affogato	bowl	single / double	–	–	poured over a scoop of vanilla ice cream

How to steam milk

1. Use chilled whole milk or a “barista” edition plant-based drink.
2. Fill the jug a third to half full, depending on the drink.
3. Place the wand just below the surface and let in air briefly (a quiet hiss). Longer for cappuccino, only a moment for flat white.
4. Submerge the wand deeper and spin the milk into a whirlpool until it reaches 55–65 °C (the jug is hot to the palm, but you can still hold it).
5. Tap the jug on the counter, swirl and pour straight away. Do not reheat steamed milk.

Without a steam wand

- Manual frother (French press): heat the milk to 60 °C, fill the press a third full and pump the plunger 20–30 times.
- Electric frother: a quick way to foam, keep an eye on the temperature.