

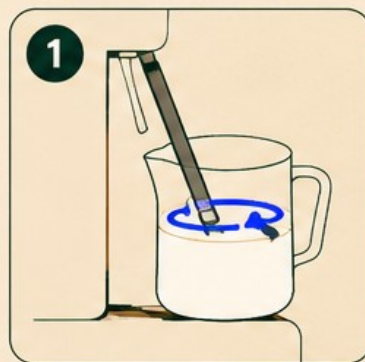
GUIDE TO MILK TEXTURING

WHAT NOT TO DO



If you start with your steam wand too low in the milk you will add heat but no texture. The steam will scream against the bottom of the pitcher and you will likely achieve poor quality milk as a result.

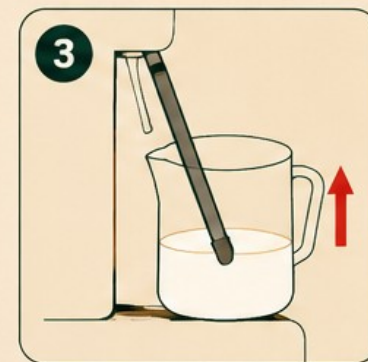
BEST PRACTICE



1 Start with the steam wand just below the milk's surface and at an angle pointing to one side of the pitcher with a slight gap between the tip of the wand and the edge.



2 Turn on your steam wand and the angle where it is placed should cause the milk to spin in a vortex resulting in a paper tear sound. As this paper tear sound takes place you want to slowly lower the jug to stretch the milk. Continue this for 4–5 seconds for latte quality milk and 6–10 seconds for cappuccino quality milk (depending on your preferred level of foam)



3 When your milk is stretched as per your preference lift the jug to submerge the wand (keeping the angle constant) this will then increase the temperature of the milk.



QUICK TIPS

- Use cold, fresh milk
- Keep the wand clean and purge before & after use
- Practice makes perfect – small adjustments make a big difference



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