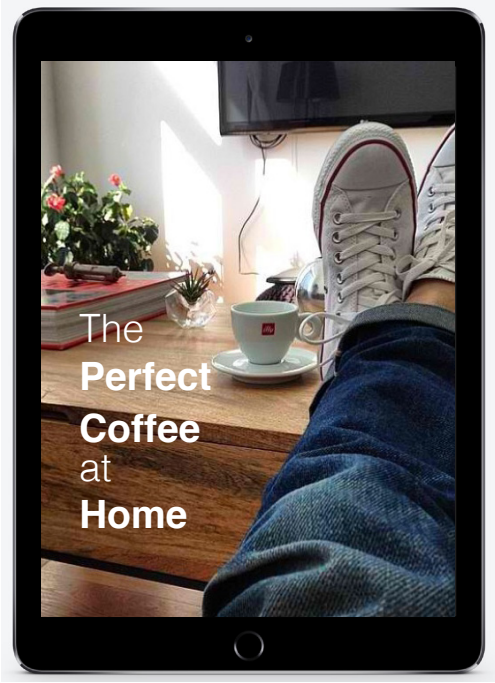
The
Perfect
Coffee
at
Home

COFFEE
MACCHIATO
ICE COFFEE
LATTE

Coffee
The Heart of Every Beverage
Ingredients
Coffee Maker with a clean carafe
Filter,
a Grinder,
and a cup.
Directions:
1.Grind the beans. Set your grinder to medium (or whatever the machine maker recommends). You can also use pre-ground coffee, at the expense of a little flavor. Selection of beans is key. If you want something light and pleasant, try a flavored coffee or a mild blend. If you want a hard, energizing "wake-up" brew, you might want espresso or Kona beans. Mixing beans often gets you some great combinations.
2.Place the filter into the brewing basket. Following the instructions for your particular coffee maker, use the right size filter and place in the basket. If it's removable, you can rinse the filter and bas-

Macchiato
Layers of Delicious
Sweetly steamed milk
with a shot of espresso
right down the middle
Ingredients
3 Tablespoons cream, milk,
or half and half
Espresso Beans
Directions:
1.Steam your milk. Steaming your milk for a Macchiato is pretty much the same as you would do for a cappuccino. Use a 12oz
pitcher when doing this. Fill it up to the base of the nozzle with milk. You won't be using all the milk, but you want enough in the pitcher so you have more time to steam. The more milk, the longer it will take to get it up to 155 degrees, giving more time to play around with the foam. Remember Caffè Macchiato means "marked with foam", so you want to make a lot of foam, but it is just a mark you do not need to use a lot for each
individual cup.
2.Put the tip of the nozzle at the surface of the milk. Get a good swirling action going and surf the hole. This will cause the milk and the foam to mix together. Your milk
The delicious, multi-layered Macchiato begins with milk steamed
until it's stretched and smooth to bring out its natural sweetness, and is topped by a dense, creamy foam. Then rich espresso is poured over and through the foam, where it mixes with the milk and creates a brown mark on top. Finally, the barista signs their work of art with a sweet drizzle made with a mix of brown sugar, butter, Madagascar Bourbon
vanilla and a slight hint of salt. Enjoy it hot or iced, or indulge in one of our other signature beverages

Iced Coffee
Savor Simplicity
On a hot day,
this is your ticket
to cooling off...
Ingredients:
1 cup of ice
1 cup coffee, at room temperature (or chilled)
2 Tablespoons cream, milk,
or half and half
1 to 2 teaspoons granulated
white sugar
Directions:
1. Fill a glass with ice. Pour in coffee. Add cream and sugar. Stir and drink!
Hot weather certainly calls for a cool treat. And we can hardly think of anything more
refreshing than this delicious blend of chilled coffee. With its delightful balance of fresh citrus flavors and rich caramel notes, this icy beverage is a sure thing on a summer's

Latte
Our Espresso
Your Flavor
Rich, full-bodied
espresso in steamed
milk, lightly topped with
foam.
Ingredients
Espresso
3/4 cup (~175 ml) to 1 cup (~235 ml) milk
Flavored syrup (optional)
Directions:
1.Heat the cup you're going to be pouring the latte into. (Optional.) If you want your latte to stay warmer longer, heat your cup by adding very warm water rest in it while you steam your milk.
2.Fill the metal pitcher with 1 cup (~235 ml). Fill the pitcher with 3/4 cup if flavor is being used.
Nonfat milk is the easiest to make foam with but doesn't taste as decadent as milk with more fat. [1]
2% milk produces foam nicely and easily and readily while still adding a little bit of creamyness to your drink.
Whole milk is the hardest