MILK FROTHER



Any milky beverage can benefit from frothing. Even if you don't want foam, the aerating action of the whisk enhances the sweetness, flavor and texture of milk. There's no 'preferred' milk for frothing - just use what you like!

(a rule of thumb: cold skimmed milk froths quickest with greater volume, however warmed whole milk has more texture and body)

Whether it's a: Caffè Latte (proportionally 1/3 of the milk used has frothiness) or a cappuccino (where 1/2 of the milk has frothiness) we are sure you'll have some tasty fun.

GETTING THE MOST FROM YOUR CAPITAL PRODUCTS FROTHING WHISK

FOR A DELICIOUS FOAMY CAFFÈ LATTE

- 1. Start by warming 4 oz of milk in a large mug to 150°F / 65°C. In the microwave, this will take about 50-60 seconds you'll likely need to adjust the time to get it just right.
- 2. Place the whisk end of the Frother at the bottom of the milk, press power button, and slowly move the whisk up and down. In a moment, you'll have rich, perfectly frothed milk note the amount of foamed milk on top 1/3 foam on top makes an authentic caffè latte.
- 3. Gently pour a stream of extra-bold coffee through the layer of foam. For Keurig Brewers, use the 6-8 oz brew size. Enjoy!

For some other great drink options experiment with Chai Teas, flavored syrups such as caramel, chocolate, peppermint, or use mini marshmallows and chocolate chips to create luxuriously rich indulgences

Ice cold Frothed milk with chocolate syrup is a great substitute for those expensive store bought varieties

FOR A DELICIOUS FOAMY LATTE

SIDE 1

