



*Cappuccino  
Brew Instructions*

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**[ YOU WILL NEED ]**

Fresh Roasted Espresso  
Grinder  
Tamper  
Espresso Machine with purified water connection or pourover  
Steaming Pitcher  
Cold Milk  
Thermometer

**[STEP 1]**

Fill your steaming pitcher with cold milk up about 1/3 -1/2 full. We recommend using whole milk for the best cappuccino foam.

**[STEP 2]**

Freshly grind and brew your espresso, using the steps in our *Espresso Brew Instructions*.

**[STEP 3]**

Turn the steam wand into the machine so the tip is over the drain tray and open the steam valve to let out the water that has built up.

**[STEP 4]**

Place the tip of the steam wand just below the surface of the milk, and press down on steam handle to begin steaming. Slowly lower pitcher keeping the tip of the steam wand below the surface of the milk to create froth. As the milk rises close to the top of the pitcher raise the steaming pitcher submerging the wand further into the milk.

**[STEP 5]**

When the temperature reaches 140° on your thermometer release the steam handle.

**[STEP 6]**

Wipe off steam wand with a damp cloth and open valve to clear the milk residue.

**[STEP 7]**

Pour your frothed milk over your espresso and enjoy!

*Sincerely yours,  
Kobrick Coffee*