

Artistic Autumn Latte



Ingredients

1 to 2 oz. espresso or very strong hot coffee

6 oz. whole milk or half and half

Directions

Pour coffee into a short, wide-open cup and set aside. Heat milk to 140 F. Transfer steamed milk into a 12-ounce stainless steel pitcher with a pointed spout. Insert a frothing wand into the milk and mix until the volume noticeably increases. Raise the head of the wand to just underneath the surface of the liquid and blend for an additional 15 to 30 seconds. Remove the wand and tap the pitcher on the counter to pop any large bubbles, then gently swirl to even out the liquid.

Pick up the coffee cup in one hand and the pitcher in the other. Keeping the cup perpendicular to the pitcher, tilt the coffee cup at an angle and pour the steamed milk high into the center of the

coffee, swirling the cream in a circular motion. After filling the cup half full, lower the spout of the pitcher close to the coffee and slightly wiggle the pitcher side to side to create the white layer on top of the dark brown layer. Once the white circle is wide enough, tilt the pitcher back up then tip and pour and tip and pour again before pulling the stream down through the center and to the bottom of the design to complete your work of art. To watch a slow-motion demonstration of how to create latte art, log on to [YouTube.com/watch?v=jYq1pHJYQmw](https://www.youtube.com/watch?v=jYq1pHJYQmw).