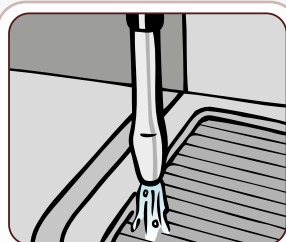


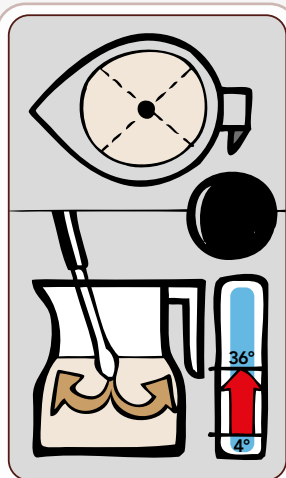
## Step by step guide for the perfect milk foam:



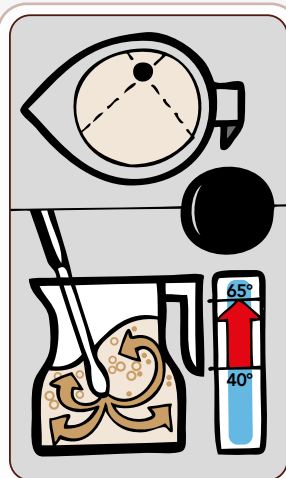
**1.** Fill the metal pitcher with cold milk until half full.



**2.** Open the steam valve on your espresso machine to get all the condensed water out of the steam wand.



**3.** Lower the steam wand into the pitcher and release the wand. Lower the pitcher until the steam wand rests just below the surface of the milk. Listen as you foam the milk: you should hear a steady ch-ch-ch sound if you have the wand in the right position.



**4.** Sink the wand into the pitcher and release the lower portion of the milk when the temperature reaches about 36°C. Slowly swirl the pitcher to stir the milk like a whirlpool. Turn off the steam wand when the foam reaches the desired temperature of around 65°C.



**5.** Set the milk aside and keep it turning until just before you pour it into a cup or glass.

### Note:

Open the steam valve on your espresso machine again to remove the rest of the milk in the steam wand & clean the steam wand with a microfiber cloth.