

Steaming Milk

Steamed milk for cappuccino or latte should be glossy and free of large bubbles. The technique below produces about 200 ml of microfoam suitable for latte art.

- Fill a cold stainless steel pitcher with cold whole milk to just below the start of the spout.
- Purge the steam wand for two seconds into the drip tray to expel any residual condensate.
- Submerge the wand tip just below the milk surface, positioned slightly off-center, and open the steam knob fully.
- For the first 3-5 seconds, hold the wand tip near the surface to introduce air. You should hear a gentle, even hiss; correct if it sounds shrill or gurgly.
- Lower the pitcher slightly so the wand submerges and creates a whirlpool. Steam until the pitcher base becomes too hot to hold comfortably (about 60-65 °C).
- Close the steam knob before lifting the pitcher out, wipe the wand immediately with a clean damp cloth, and purge for a final two seconds.

