What's a Cappuccino?

A cappuccino is an espresso-based coffee drink that originated in Italy. The name is derived from the colour of the hooded robes worn by monks and nuns of the Capuchin order. A cappuccino is traditionally prepared with 1/3 espresso, 1/3 steamed milk, and 1/3 wet foamed milk. Variations of the drink involve the use of cream instead of milk, and flavoring with cinnamon or chocolate powder.

How to make:

1. Place 14 to 20 grams of ground beans into the dry portafilter
2. Tamp the espresso in the portafilter
3. Stop the shot once it's brewed to 60ml
4. Steam the milk while steaming also stretch the milk up to 1.5cm to 2cm
5. Tap the steamed milk onto the counter so any large bubbles pop. This should leave only microfoam smooth and glossy
6. Pour the milk into the espresso, as the cup fills up, the slower you pour the milk the more foam you will get on top
7. Sprinkle chocolate on top