



Cortado aka “un Cortadito”

Ingredients

- 2 oz. espresso
- 1-2 oz of milk
- stainless steel pitcher
- steam wand

Tips:

If you don't have an espresso maker you can use a Nespresso or Keurig for the espresso.

Also, check out Amazon for great deals on milk steamers!

When in doubt, go to your local coffee shop and feel like a coffee aficionado ordering a cortado and giving them how-to directions!

Method

- Pour the milk into a stainless steel pitcher.
 - Place the pitcher under the steam wand, touching the bottom of the pitcher.
 - Turn the steam wand on and move it so that it is just below the surface of the milk. *
 - Heat until steamed (but NOT foamy).
 - Pour warm espresso into a glass.
 - Add 1-2 ounces of steamed milk to the espresso (use more milk for a creamier, less bitter flavor). *
 - Serve your drink immediately.
- * try using 2% milk in your cortado. It is easier to steam and richer in flavor.
- * top your cortado with a small amount of milk foam.