

How to Make a Caramel Latte

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Chapter 1: Equipment



In order to make the perfect coffee, you need to make sure that you have all the right equipment. There are quite a few elements that go into making good quality coffee, but we'll go over that in a minute.



The first thing that you will need is the **grinder**. The grinder is made up of the following parts. The hopper is where the beans are poured before they are ground. The dosage chamber is where the beans fall into after they are ground up.



The dosing lever is what releases 7 grams of ground espresso beans per pull. Each drink needs 14 grams though, so you need to pull the lever twice.



After you have 14 grams of coffee in your **porta filter**, you will use the tamper to press down on the coffee so you have a flat, even surface of coffee.



The main component in making coffee is the espresso machine. The main parts of the espresso machine are the porta filters and the steam wands on either side. The buttons above each porta filter are what you push to make the coffee come out.

Chapter 2: Materials



Besides all the heavy duty equipment, the materials that we will use will be 2% milk, caramel, a 1oz measuring scoop, a shot tin, a milk tin, and a **thermometer**.

Chapter 3: Shots



When pulling shots, the first thing you will do is push the porta filter to the left to release it from the espresso machine. Then, you will throw away the old grind that is in the porta filter into the **knock box**.



Next you will pull the dosage lever twice and tamp the grounds, like we talked about earlier. Then you will put the porta filter back into the machine and pull it to the right in order to lock it into place.



Once you press one of the buttons above the porta filter, the coffee will begin to dispense beneath it, so you want to make sure you have a shot tin underneath it to catch all the yummy coffee. To make sure the coffee doesn't taste burnt, you only want to use shots that take 15-26 seconds. Don't worry, the machine counts for you!

Chapter 4: Flavor



You can add any flavor to your coffee to make it your very own, but this time we are going to use caramel for our caramel latte.



So, once you have your good coffee shot, you can pour it into a cup. Then you will add one scoop of caramel to the coffee and stir it up!
The scoop that we use is one ounce.

Chapter 5: Milk



We are finally at the last step in making our perfect caramel latte! The milk that you would use for a latte is 2% milk. You could substitute the milk for an **alternative milk** if dairy products upset your belly.



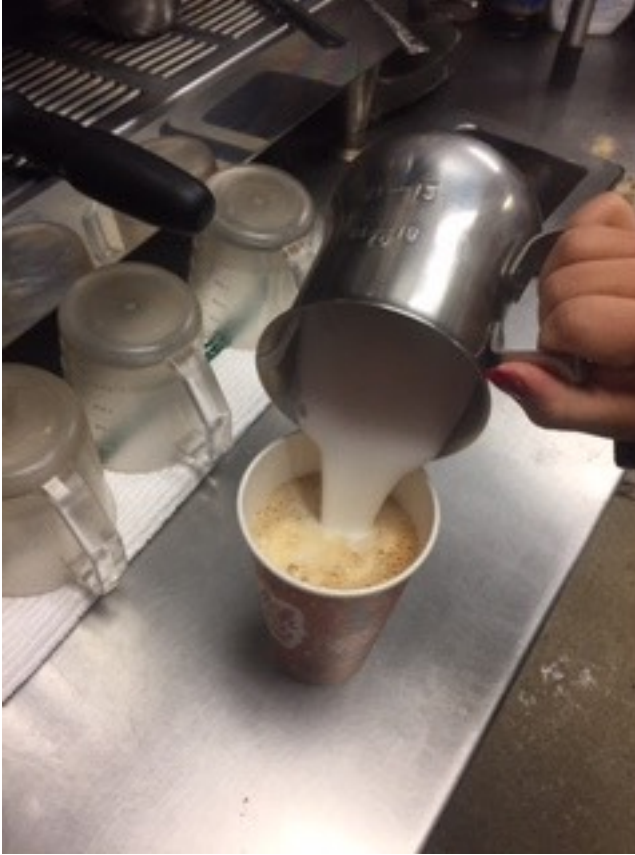
The first step in steaming milk is to pour the milk into a clean milk tin up to the appropriate line. Once you have the milk in the tin, you will place the steam wand into the tin, and turn the handle to the left to start steaming the milk.



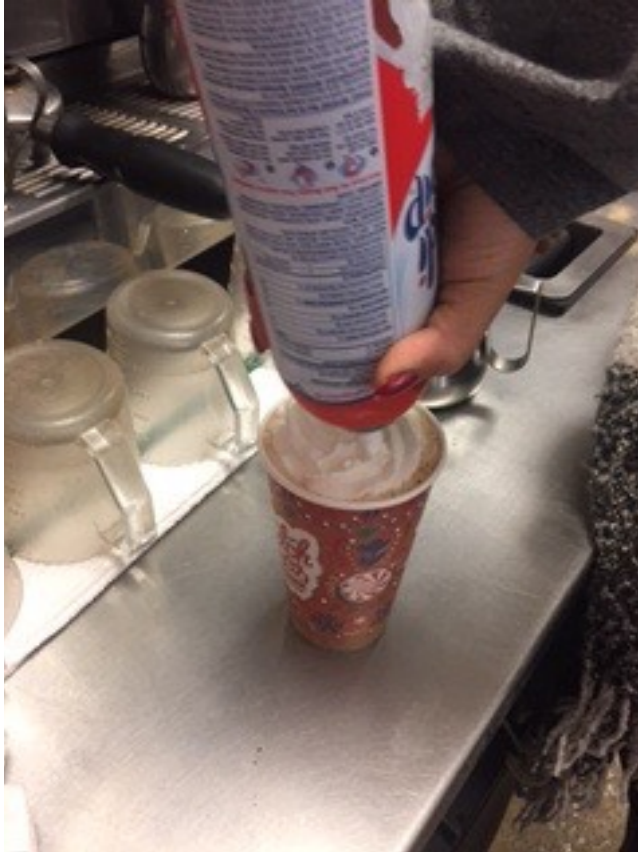
The perfect temperature for steamed milk is 150-155 degrees. You can use a thermometer to help you with the temperature- but once you get *really* good, you can tell when the milk is done by how hot the tin is on the outside.



Once you have the steam wand in the center of the tin, you will see that the milk begins to swirl around the wand, kind of like a tornado! This spinning process creates the perfect amount of foam on the top of your latte (which is $\frac{1}{4}$ of an inch, in case you're wondering.)



Once the milk is the perfect temperature, you will turn the handle to the right to turn it off. After that, you will take the milk off of the steam wand and pour the milk into the cup that has your shots and your flavor in it.



Last, but not least, you can add whipped cream...



Put a lid on your cup....



And enjoy your very own caramel latte!

Glossary

- **Alternative milk:** Non-dairy milks that are used as a substitute for lactose milks. The most common alternative milks are soy, coconut, and almond milk.
- **Grinder:** The grinder is the tool that is used to turn whole coffee beans into coffee grounds to make drinks.
- **Knock box:** The knock box is a cut-out in the counter that has a garbage can underneath to catch all the old coffee grounds.
- **Porta Filter:** A porta filter is the holder for the coffee grounds that you attach to the machine to produce espresso shots.
- **Thermometer:** The thermometer is the tool that tells you how hot the milk is.

Works Referenced

Annotti, Amanda. Dutch Brothers Coffee Moscow Training Guide.
2016.

Common Core State Standards

RL.3.1 Ask and answer questions to demonstrate understanding of a text, referring explicitly to the text as the basis for the answers.

RI.3.2 Determine the main idea of a text; recount the key details and explain how they support the main idea.

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