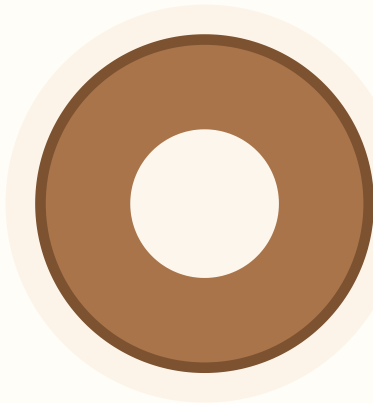


THE BEGINNER'S GUIDE TO

Latte Art

Six classic pours, from your first heart to a showpiece swan



Dot

● ● ● BEGINNER

Sink the milk from a height, then drop the jug close and pour fast to float a single white dot.



Heart

● ● ● BEGINNER

Pour a dot, then lift and cut straight through the centre to pull the point.



Tulip

● ● ● INTERMEDIATE

Pour a bulb and stop, pour again behind it, repeat, then cut through all the layers.



Rosetta

● ● ● INTERMEDIATE

Wiggle the jug side to side while slowly moving back, then cut a stem through the middle.



Layered Heart

● ● ● INTERMEDIATE

Pour in short pulses to stack ripples, then finish with one clean cut through.



Swan

● ● ● ADVANCED

Pour a rosetta wing, lift into a long curved neck, then add a small heart for the head.

THE SECRET TO EVERY POUR

Silky microfoam, a steady hand, and pouring low and close once the cup is half full.