



the barista's choice

Latte art

Making beautiful rosettas isn't just an indulgence or a bit of fun – it's great for business too! Customers love it and it's proof that your baristas care about what they're doing. So how do you do it? Basically it takes a lot of practice, but here's the gist of what's involved.

Use a cup with a wide mouth, and hold it at an angle with the back raised slightly. This helps the coffee fan out in the cup and create 'leaves' in the foam. Extract a double espresso shot directly into the cup. To start your rosetta, pour steamed milk steadily into the middle of the espresso. Once you've filled the cup about three-quarters rock the pitcher from side to side and the leaves should start to form. After a couple of seconds of steady pouring, pull back towards you, continuing to rock but increasing speed slightly. As you near the edge, stop rocking and pour forward in a straight line across the whole pattern to finish off the stem of your leaf. Everything has to be done slowly and steadily. Keep a slow beat and don't rush it.

Now get practicing!