APPLE DESIGN

Step-by-step creation of the decorative apple design in a cappuccino

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STEP-BY-STEP CREATION OF THE APPLE DESIGN

A FEW POINTERS ON POURING
THE PERFECT DECORATIVE APPLE DESIGN

Step 1: Dust with cocoa
Dust the extracted espresso with bitter cocoa powder which will allow the decoration to stand out.

Step 2: Tilt espresso cup
Tilt the espresso cup slightly as you start to pour the frothed milk.

Step 3: First drop
The first dollop of thick milk will become the stem of the apple. Drop the milk on the outside edge of the espresso at the bottom of the cup.

Step 4: Move to centre
Immediately after the first drop, move the pour about one inch to the centre of the cup, while at the same time straightening the cup to vertical and easing up slightly on the amount of milk poured.

Step 5: Shake and fill
Increase the pour and gently shake the milk pitcher (between 3 and 4 shakes), moving back slightly about 1/2 an inch as you fill the cup.

Step 6: Finishing
Finish the pour in the centre of the apple design.

Always use fresh, cold, whole milk. Steam the milk first, then extract the espresso. Fill the pitcher to half its capacity (to approximately the base of the spout).

The apple design requires very thick, frothed milk to create a solid centre. Consequently, if you are serving up more than one decorative cappuccino, the first pour should be used to create the apple design.

If the milk stands for any length of time in the pitcher after being frothed, it should not be used to create latte art as it will have lost both its consistency and its taste.

Always remember that a properly poured espresso shot and properly steamed milk are essential components of the perfect decorative apple design. You cannot master the decorations, if you have not first mastered the technique.

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