

MILK ART COURSE

One day, seven hours

Contents:

- ⇒ The cappuccino tools:
the right pitcher (or jug) choosing the milk.
- ⇒ Steaming the milk from zero to a perfect foam with no bubble.
- ⇒ Theory and practice of the Latte Art.
Making the heart, the leaves, the apples, the smiles and...
- ⇒ The Latte art beyond the cappuccino...
frappuccinos, nocciolatinos and the flavoured cappuccinos
- ⇒ Practice.

Cost: 120 €

www.chiaroscuroconcept.it