

The Vanilla Bean Latte was one of CoffeeNet's most popular drinks.

Torani Vanilla Bean syrup is used. It tastes as if we scraped a fresh vanilla pod into the drink.

Also, draw the espresso shot last. The espresso shot is very hot and will darken if left sitting more than 10 seconds.

At CoffeeNet we always steamed the milk first.

No sprinkles were needed for this drink.

Vanilla Bean Latte

	12 oz	16 oz	20 oz	24 oz
Shot of Espresso	1	2	2	3
Milk: Steamed	Fill to $\frac{3}{4}$ in top of cup	Fill to $\frac{3}{4}$ in top of cup	Fill to $\frac{3}{4}$ in top of cup	Fill to $\frac{3}{4}$ in of top
Water	N/A	N/A	N/A	N/A
Flavor (pumps)	3	4	5	6
Whip Topping	Optional	Optional	Optional	Optional
Sprinkles	N/A	N/A	N/A	N/A
Other				

Pour the syrup first.

(We recommend not steaming syrup with the milk.)

Steam Milk first. Pour into cup at fill line.

Next Draw Shot(s) of espresso. Pour and blend in Cup with steamed milk.

Add a bit of foam left over in steaming pitcher to top of cup.