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Automatic Milk Frother Hot & Cold  
Recipes

## The right milk for the perfect milk foam

### Cold milk

No matter what kind of milk is used for frothing, it's important that the milk is well cooled first.

### Fresh milk

It's just as important that the milk is fresh. The best milk foam is always produced with freshly bought and freshly opened milk.

### Protein content

Protein is very important to milk frothing. Milk will not froth if it does not contain protein. The higher the protein content, the better the milk will froth.

### Long life

Long-life milks froth better. The longer the milk life, the better. Long-life milk is recognised by abbreviations such as UHT (very long life) or HTST (long life) on the packaging.



Attachment for milk



Attachment for milk foam



## Swiss Alp Latte



### Ingredients

250 ml fresh whole milk  
1 espresso (45 ml)  
15 g black chocolate  
4 ice cubes

### Preparation

Place the chocolate in a glass. Prepare an espresso and let it flow directly into the glass over the chocolate. Stir the espresso until the chocolate has dissolved. Then add the ice cubes and stir the espresso until cold. Fill the milk container with milk and prepare one cold portion. As soon as the Automatic Milk Frother stops, pour the cold milk foam into the glass with the espresso.

### Serving suggestion

Decorate the milk foam topping with a few small pieces of chocolate.



## Iced Flat White



### Ingredients

250 ml full-fat milk  
1 espresso (45 ml)  
6 ice cubes  
1 tbsp sugar

### Preparation

Place 6 ice cubes in the glass. Prepare an espresso and let it flow directly into the glass over the ice cubes. Then add 1 tbsp sugar and stir into the espresso. Fill the milk container with milk and prepare one cold portion. As soon as the Automatic Milk Frother stops, immediately pour the creamy frothed milk into the glass with the espresso.

## Iced Matcha Latte



### Ingredients

250 ml fresh full-fat milk  
1 tbsp matcha powder  
2 tsp honey  
4 ice cubes

### Preparation

Place the ice cubes in a glass. Prepare one portion of cold milk foam. While the milk is being frothed, remove the cover from the Milk Frother and slowly add the matcha powder and honey. As soon as the Milk Frother stops, pour the cold milk foam into the glass.

### Serving suggestion

Drizzle some honey on top of the foam.



## Iced Kurkuma Latte



### Ingredients

250 ml fresh full-fat milk  
1 tsp ground turmeric  
2 tsp honey  
1 pinch ground ginger  
4 ice cubes

### Preparation

Place the ice cubes in the glass. Prepare one portion of cold milk foam. While the milk is being frothed, remove the cover from the Automatic Milk Frother and slowly add the ground turmeric, honey and ginger. As soon as the Automatic Milk Frother stops, pour the cold milk foam into the glass.

### Serving suggestion

Drizzle some honey on top of the foam.

## Cold Romanoff



### Ingredients

250 ml fresh full-fat milk  
40 ml vanilla syrup  
2 strawberries

### Preparation

Thinly slice the strawberries and place the slices in a glass. Prepare one portion of cold milk foam. While the milk is being frothed, remove the cover from the Milk Frother and slowly add the vanilla syrup. As soon as the Milk Frother stops, pour the cold milk foam into the glass.

### Serving suggestion

Decorate with a strawberry and serve with a straw. Stir and enjoy.



## Iced Chai Latte



### Ingredients

250 ml fresh full-fat milk  
40 ml Chai tea syrup  
4 ice cubes  
1 pinch cinnamon

### Preparation

Pour the chai tea syrup into a glass. Prepare one portion of cold milk foam and use it to fill the glass. Add the ice cubes. Dust the milk foam with a pinch of cinnamon.

### Serving suggestion

Decorate the Iced Chai Latte with cinnamon sticks. Serve with a straw, stir and enjoy.

## Hot Chocolate



### Ingredients

250 ml fresh full-fat milk  
3 – 4 tsp cocoa powder (soluble)

### Preparation

Prepare one portion of hot milk. While the milk is being prepared, remove the cover from the Milk Frother and slowly add the cocoa powder. As soon as the Milk Frother stops, pour the hot chocolate into a glass.

### Serving suggestion

Decorate the hot chocolate with a few pieces of chocolate.

Your recipe

Name



Ingredients

Preparation

Serving suggestion

Notes

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