



aspretto

by *sodexo*\*

Beverage Build Charts

# Guide to Syrups, Sauces and Concentrates

## STANDARD: USE ONLY

- Holy Kakow Organic Chocolate Sauce
- Monin Organic Syrups
- Monin Caramel and White Chocolate Sauce
- Numi Tea Products
- Aspretto 100% Fair Trade Coffee
- Skim Milk, 2% Milk, Whole Milk, Half & Half, Soy Milk



	SMALL	MEDIUM	LARGE
Shots	1	2	3
Sauce	1.5	2	2.5
Syrup	3	4	5
Tea Bags	1	1	2
Tea Concentrate	2	2.5	3
Americano	2	3	4



# Milk Steaming Guide

## LATTE MILK

- Start with cold milk
- Pour desired amount into steaming picture
- Purge steam wand before starting
- Insert the steam wand into the milk
- Select the "latte" milk button on the espresso machine
- Steam milk to 150 – 160 degrees (set machine to turn off at 155)
- Tap and swirl the picture, pour from the spout into the espresso

## CAPPUCCINO MILK

- Start with cold milk
- Pour desired amount into steaming picture
- Purge steam wand before starting
- Insert the steam wand into the milk
- Select the "cappuccino" milk button on the espresso machine
- Steam milk to 150- 160 degrees (set machine to turn off at 155)
- Foam should be dense and creamy with very small bubbles
- Tap and swirl the picture, pour from the spout into the espresso

# Cup Abbreviation Guide

SMALL • MEDIUM • LARGE

BEVERAGE	ABBREVIATION
Espresso	<b>E</b>
Americano	<b>A</b>
Latte	<b>L</b>
Cappuccino	<b>C</b>
Mocha	<b>M</b>
Carmel Latte	<b>CL</b>
White Chocolate Mocha	<b>WCM</b>
Iced Latte	<b>IL</b>
Iced Mocha	<b>IM</b>
Iced Carmel Latte	<b>ICL</b>
Iced White Mocha	<b>IWM</b>
Frappe	<b>F</b>
Mocha Frappe	<b>MF</b>
Caramel Frappe	<b>CF</b>

BEVERAGE	ABBREVIATION
White Chocolate Frappe	<b>WCF</b>
Hot Chocolate	<b>HC</b>
White Hot Chocolate	<b>WHC</b>
Café Au Lait	<b>CA</b>
Steamer	<b>ST</b>
Chai Tea Latte	<b>CTL</b>
Iced Chai Tea	<b>ICT</b>
Berry Smoothie	<b>BS</b>
Mango Smoothie	<b>MS</b>
Berry Medley Tea	<b>BT</b>
Peach Smoothie	<b>PS</b>
Mountain Berry Tea	<b>MT</b>

SYRUP	ABBREVIATION
Vanilla Syrup	<b>V</b>
Hazelnut Syrup	<b>HZ</b>
Raspberry Syrup	<b>R</b>
Agave Syrup	<b>A</b>



# Espresso

## SINGLE 4 oz Cup

1 shot  
1.25 oz espresso  
.25 inch crema

## DOUBLE 4 oz Cup

2 shots  
2.5 oz espresso  
.25 inch crema

## TRIPLE 12 oz Cup

3 shots  
3.75 oz espresso  
.25 inch crema

### M2 Cimballi Fully Automatic Machine

Place 4 oz. or 12 oz. Aspretto hot cup under dispenser.

Press single, double or triple shot button.

If there is no triple shot button,

Pull 1 double and 1 single shot.



# Americano

12 oz  
Americano

8 ½ oz hot water  
2 shots of espresso

16 oz  
Americano

11 oz hot water  
3 shots of espresso

20 oz  
Americano

13 ½ oz hot water  
4 shots of espresso

Fill desired cup with hot water (180°) from coffee brewer.

Leave enough room for number of shots needed.

Pull espresso shot and pour on top of water; leave crema undisturbed



# Cappuccino

## 12 oz Cappuccino

1 shot espresso  
4 oz steamed milk  
6oz milk foam

## 16 oz Cappuccino

2 shots espresso  
5 oz steamed milk  
8oz milk foam

## 20 oz Cappuccino

3 shots espresso  
6 oz steamed milk  
10 oz milk foam

Use 2% milk unless otherwise requested

Froth milk to 150°-160°F. Use thermometer.

Pull or pour espresso into appropriate size logo cup.

Pour steamed milk along edge of cup until 1/3 full.

Spoon milk foam on top and stop when milk foam mounds 1/2 inch above cup top.

Sprinkle of nutmeg cinnamon on top. (optional, guest choice)

Cup should be light to the touch.



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# Latte

## 12 oz Latte

1 shot espresso  
7 oz steamed milk  
3oz milk foam

## 16 oz Latte

2 shots espresso  
9 oz steamed milk  
3-4 oz milk foam

## 20 oz Latte

3 shots espresso  
11 oz steamed milk  
3-4 oz milk foam

Use 2% milk unless otherwise requested

Steam milk to 150°-160°F.

Pull espresso into appropriate size logo cup.

Add steamed milk and foam. Stop 1/4 inch above cup top.

Sprinkle of nutmeg or cinnamon on top. (optional, guest choice)



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# Iced Latte

16 oz  
Iced Latte

Fill Cup with Ice Cubes  
2 shots of fresh espresso

Fill Cup to 1/4 inch from top with milk (guest choice)

24 oz  
Iced Latte

Fill Cup with Ice Cubes  
3 shots of fresh espresso

Fill Cup to 1/4 inch from top with milk (guest choice)

Use 2% milk unless otherwise requested



# Mocha or White Chocolate Mocha

## 12 oz Mocha & White

1.5 pumps of Holy Kakow or  
1.5 pumps of Monin White Chocolate

1 shot espresso

Mix well

7 oz steamed milk

Mix well

Finish with whipped cream

Chocolate drizzle

## 16 oz Mocha & White

2 pumps of Holy Kakow or  
2 pumps of Monin White Chocolate

2 shots espresso

Mix well

9 oz steamed milk

Mix well

Finish with whipped cream

Chocolate drizzle

## 20 oz Mocha & White

2.5 pumps of Holy Kakow or  
2.5 pumps of Monin White Chocolate

3 shots espresso

Mix well

11 oz steamed milk

Mix well

Finish with whipped cream

Chocolate drizzle

Steam milk to 150 - 160 degrees



# Mocha and White Chocolate Mocha (Iced)

## 16 oz Iced Mocha

2 pumps of sauce

2 shots espresso

Mix well

Fill Cup with Fresh Ice

Fill Cup to 1/4 inch from top with milk (guest choice)

Mix Well

Finish with whipped cream and chocolate drizzle

## 24 oz Iced Mocha

2.5 pumps of sauce

3 shots espresso

Mix well

Fill Cup with Fresh Ice

Fill Cup to 1/4 inch from top with milk (guest choice)

Mix Well

Finish with whipped cream and chocolate drizzle

# Caramel Latte

## 12 oz Caramel Latte

1.5 pump of caramel sauce  
1 shot espresso  
7 oz steamed milk  
2-3 oz milk foam  
Mix well  
Finish with caramel drizzle

## 16 oz Caramel Latte

2 pumps of caramel sauce  
2 shots espresso  
8 oz steamed milk  
3-4 oz milk foam  
Mix well  
Finish with caramel drizzle

## 20 oz Caramel Latte

2.5 pumps of caramel sauce  
3 shots espresso  
10 oz steamed milk  
3-4 oz milk foam  
Mix well  
Finish with caramel drizzle

Steam milk to 150- 160 degrees



# Caramel Latte (Iced)

## 16 oz Caramel Latte

2 pumps of sauce  
2 shots of espresso  
Mix Well

Fill Cup with Fresh Ice

Fill Cup to 1/4 inch from top with milk (guest choice)

Finish with whipped cream and caramel drizzle

## 24 oz Caramel Latte

2.5 pumps of sauce  
3 shots of espresso  
Mix Well

Fill Cup with Fresh Ice

Fill Cup to 1/4 inch from top with milk (guest choice)

Finish with whipped cream and caramel drizzle

# Fresh Brewed Drip Coffee

Place 1 filter in brewer basket.

Open coffee portion pack.

Place coffee in paper filter and level grounds.

Place basket in brewer.

Place pump pot under coffee brewer spout with lid off.

Pour water into brewer to activate manual brewer, or press start button on automatic brewer.

Pump Pot - 64 oz. = One portion pack + 64 oz. of water.

Note: Pump pot will not fill to capacity.

1 Gallon Pot - Two portion packs + 1 gallon of water.

1.5 Gallon Shuttle - Three portion packs + 1.5 gallons of water.

Never brew regular coffee into a pot that has been used for flavored coffee!

## Iced Coffee

Use Aspretto Dark Roast

Double strength coffee (2 packages for 64 oz water)

Chilled for service. (Hold time 24 hours)



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# Classic and White Hot Chocolate

## 12 oz Classic & White

1.5 pump of chocolate sauce  
chocolate  
8 oz steamed milk  
Mix well  
Finish with whipped cream  
chocolate drizzle

## 16 oz Classic & White

2 pumps of chocolate sauce  
chocolate  
10 oz steamed milk  
Mix well  
Finish with whipped cream  
chocolate drizzle

## 20 oz Classic & White

2.5 pumps of chocolate sauce  
chocolate  
12 oz steamed milk  
Mix well  
Finish with whipped cream  
chocolate drizzle

Steam milk to 150-160 degrees  
Use only Wholly Kakow organic chocolate sauce



# Café Au Lait

12 oz  
Café Au Lait

5 oz steamed milk  
6 oz of guest choice coffee

16 oz  
Café Au Lait

7 oz steamed milk  
8 oz of guest choice coffee

20 oz  
Café Au Lait

9 oz steamed milk  
10 oz guest choice coffee

Fill appropriate size logo cup about halfway with guest choice of coffee.

Steam latte milk to 150-160 degrees.

Pour into cup with coffee.

Return to guest





# Hot Steeped Tea

Must use Numi Organic Tea Bags

12 oz  
Hot Steeped Tea

1 tea bag  
11 oz hot water

16 oz  
Hot Steeped Tea

1 tea bag  
15 oz hot water

20 oz  
Hot Steeped Tea

2 tea bag  
19 oz hot water

Fill desired cup with hot water (180°) from coffee brewer,  
stopping 1/2 inch from the top of cup.

Serve to guest with unopened overwrap tea bag.

Tell guest to allow tea to steep 3-5 minutes before removing bag.



# Iced Tea

Must use Numi Organic Tea Bags

16 oz  
Iced Tea

Fill with ice cubes  
Fill with cold brewed Numi tea

24 oz  
Iced Tea

Fill with ice cubes  
Fill with cold brewed Numi tea

Follow brewing instruction located in each box of Numi Bulk Tea  
Discard tea after 10 hours



# Tea Latte

## 12 oz Tea Latte

2 pumps concentrate  
7 oz steamed milk  
2-3 oz milk foam

## 16 oz Tea Latte

2.5 pumps concentrate  
9 oz steamed milk  
2-3 oz milk foam

## 20 oz Tea Latte

3 pumps concentrate  
11 oz steamed milk  
2-3 oz milk foam

Pump concentrate into appropriate size logo cup  
Steam milk to 150-160 degrees  
Add steamed milk and milk foam



# Iced Tea Latte

16 oz  
Iced Tea

2.5 pumps of concentrate

Fill Cup with Fresh Ice

Fill Cup to 1/4 inch from top with milk (guest choice)

Mix Well

24 oz  
Iced Tea

3 pumps of concentrate

Fill Cup with Fresh Ice

Fill Cup to 1/4 inch from top with milk (guest choice)

Mix Well



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# Numi Fruit Infused Tea

Berry Medley • Mango Madness • High Mountain Berry

16 oz

Fruit Infused Tea

Fill Cup with Fresh Ice

Add 1/4 cup Fruit in Hand  
(guest choice: berry, mango, peach)

Add 8 oz of Numi Brewed Tea

Mix Well

Give guest bubble straw

24 oz

Fruit Infused Tea

Fill Cup with Fresh Ice

Add 1/3 cup Fruit in Hand  
(guest choice: berry, mango, peach)

Add 12 oz of Numi Brewed Tea

Mix Well

Give guest bubble straw



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