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Warm Milk Recipes

Bedtime Warm Milk

1-2 servings

- 8-oz milk
- 1 tsp. vanilla extract
- 2 Tbs. white sugar
- ¼ teaspoon ground nutmeg

Using the heating disk, add milk and vanilla to frothing pitcher and press warm button. After two minutes remove frother lid, add sugar and nutmeg. Replace lid and wait for frother to automatically shut off.

Warm Milk & Honey

2 servings

- 12-oz low-fat milk
- 3 Tbs. honey
- 1 tsp. vanilla extract

Using the heating disk, add milk to frothing pitcher and press warm button. After two minutes remove frother lid, add honey and vanilla extract. Replace lid and wait for frother to automatically shut off.

Malted Hot Milk

2 servings

- 12-oz milk
- 4 Tbs. malt powder
- 4 tsp. sugar
- 1 tsp. vanilla extract
- 1-2 shots whiskey (optional)

Using the heating disk, add milk to frothing pitcher and press hot button. After three

minutes remove frother lid, add malt powder, sugar and vanilla extract. Replace lid and wait for frother to automatically shut off. Add shot of whiskey to cup if desired.

Maple Steamer

1-2 servings

- 8-oz milk
- 1-2 oz maple syrup

Using the heating disk, add milk to frothing pitcher and press warm button. After two minutes remove frother lid and add maple syrup. Replace lid and wait for frother to automatically shut off.

Vanilla Steamer

1-2 servings

- 8-oz milk
- 1-2 tsp. vanilla extract
- 2 tsp. sugar

Using the heating disk, add milk to frothing pitcher and press warm button. After two minutes remove frother lid and add vanilla and sugar. Replace lid and wait for frother to automatically shut off.

Hot Dulce de Leche

2 servings

- 12-oz milk
- 2 Tbs. dulce de leche syrup
- 1 shot rum (optional)
- Ground cinnamon, to serve

Using the heating disk, add milk to frothing pitcher and press hot button. After three

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minutes, remove frother lid and add dulce de leche syrup. Replace lid and wait for frother to automatically shut off. Pour hot milk into glasses and sprinkle with ground cinnamon. Add shot of rum if desired.

Hot Chocolate Recipes

Brown Sugar Hot Chocolate

1-2 servings

- 8-oz milk
- 1-2 oz unsweetened chocolate, grated
- 3 Tbs. brown sugar
- pinch of salt

Using the heating disk, add milk to the frothing pitcher and press hot button. After three minutes, add grated chocolate, brown sugar* and salt. Replace lid and wait for frother to automatically shut off.

*be sure to break up any lumps in the brown sugar.

Coconut Hot Chocolate

2 servings

- 6-oz coconut milk
- 6-oz milk
- ¼ teaspoon coconut extract (optional)
- 3-oz good quality dark chocolate, grated
- Whipped cream and chocolate flakes, to serve

Using the heating disk, add coconut milk and milk and press hot button. After three minutes remove the frother lid and add grated chocolate. Replace lid and wait for frother to automatically shut off.

Argentinean Hot Chocolate (El Submarino)

1-2 servings

- 10-oz whole milk
- 1 Tbs. sugar
- ½ tsp. vanilla extract
- 1-2 oz of good quality dark chocolate

Using the heating disk, add milk and vanilla extract to the frothing pitcher and press hot button. After two minutes, remove the frother lid and add sugar. Replace lid and wait for frother to automatically shut off. Pour hot milk into cups and serve with a square of dark chocolate. The chocolate is the submarine, and should be "sunk" into the hot milk. As you stir, the chocolate turns the hot milk into hot chocolate.

Parisian Warm Chocolate (Le Chocolat Chaud)

4 servings

- 8-oz whole milk
- 3-oz heavy cream
- ¼ cup sugar
- 5-oz semisweet chocolate, grated

Using the heating disk, add milk and cream into frothing pitcher and press warm button. After one minute remove the frother lid and add grated chocolate. Replace lid and wait for frother to automatically shut off. Serve warm in four demitasse cups.

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Mumbai Hot Chocolate

4 servings

- 6-oz whole milk
- 6-oz cream
- 4-oz milk chocolate, grated
- 3 Tbs. unsweetened cocoa powder
- 2 Tbs. brown sugar
- ½ tsp. ground cinnamon
- 7 cardamom pods, husks removed & ground
- Chili flakes, to serve

Using the heating disk, add milk and cream into the frothing pitcher and press hot button. After three minutes remove the frother lid, add the remaining ingredients, except for the chili flakes and replace lid. Wait for frother to automatically shut off. Pour into small cups and sprinkle with chili flakes before serving.

Mexican Hot Chocolate

1 serving

- 8-oz milk
- 2-oz good-quality semisweet or bittersweet chocolate, grated
- ¼ teaspoon ground cinnamon

Using the frothing disk, add milk and cinnamon to frothing pitcher and press hot button. After three minutes remove frother lid and add grated chocolate. Replace lid and wait for frother to automatically shut off. To serve, pour into cups and add a dash of ground cinnamon to the top.

Brazilian Hot Chocolate

1 serving

- 6-oz milk
- 2-oz good-quality semisweet or bittersweet chocolate, grated
- 2-oz strong black coffee
- 1 shot rum
- 1 strip (about 1/4 inch by 3 inches) orange zest

Using the frothing disk, add milk to frothing pitcher and press hot button. After three minutes, add the grated chocolate. Replace lid and wait for the frother to automatically shut off. Pour hot chocolate into cup and add black coffee and rum. Garnish with a strip of orange zest, twisting the strip to release its oils just before adding it to the mug.

Irish Hot Chocolate

1 serving

- 8-oz whole milk
- 1-oz Bailey's Irish Cream
- ½ tsp. vanilla extract
- 3 Tbs. unsweetened cocoa powder
- 2 Tbs. granulated sugar
- ½ tsp. ground cinnamon
- pinch of nutmeg
- 1-2 ounces white chocolate bar, grated

Using the heating disk, add milk and vanilla extract to frothing pitcher and press hot button. After three minutes, remove the frother lid and add cocoa powder and sugar. Replace the lid and wait for the frother to automatically shut off. Top with the chopped white chocolate and serve immediately.

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Hazelnut Hot Chocolate (Nutella)

1 serving

- 8-oz whole milk
- 2 Tbs. Nutella
- Mini marshmallows or whipped cream

Using the heating disk, add milk to frothing pitcher and press hot button. Wait for the frother to automatically shut off. Place Nutella in large cup and pour the hot milk over the Nutella while stirring. Stir until Nutella is dissolved and top with marshmallows or whipped cream.

Molten Hot Chocolate Milk

1 serving

- 8-oz reduced-fat (2%) chocolate milk
- 2 Tbs. chocolate syrup
- Chocolate whipped cream
- Chocolate shavings or sprinkles

Using the heating disk, add chocolate milk to frothing pitcher and press hot button. After three minutes remove the frother lid, add the chocolate syrup and replace lid. Wait for frother to automatically shut off. Pour hot chocolate into cup and top with chocolate whipped cream. Sprinkle whipped cream with chocolate shavings or sprinkles.

Tea & Cider Recipes

Hot Caramel Cider

1-2 servings

- 12-oz of apple cider or apple juice
- 2 tsp. caramel syrup

Using the heating disk, add apple cider and caramel syrup to frothing pitcher. Wait for frother to automatically shut off.

Chai Tea Latte

4 servings

- 1 cinnamon stick
- 6 whole green cardamom pods
- 6 whole cloves
- 1 (1-inch) piece ginger root or ¼ tsp. ground ginger powder
- 4 black peppercorns
- 3 cups water
- 3 black tea bags or 3 heaping teaspoons of loose black tea
- 8-oz of milk
- 2 Tbs. dark brown sugar

Place first five spice ingredients into a heat-safe pitcher. Pour three cups of boiling water into pitcher and let steep for fifteen minutes. Add three tea bags to water and continue to steep for five more minutes. While tea is steeping prepare frothed milk. Using the frothing disk, add milk to pitcher and press hot button. After three minutes, remove lid and add brown sugar* to frothing pitcher. Replace the lid and wait for the frother to automatically shut off. Strain spices and tea bags from pitcher and pour tea into cups. Top each cup with frothed milk. *be sure to break up any lumps in the brown sugar.

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Troubleshooting Recipes:

- Do not add any large chunks of chocolate or other large ingredients while pitcher disk is spinning. Always finely grate the chocolate before adding it to the frothing pitcher.

- If a loud noise occurs after you add ingredients, press the illuminated button to turn the machine off, or lift pitcher from base. Allow a few seconds for the ingredients to melt and then press the warm or hot button again. The ingredients might have been stuck on or around the disk.

- Always ensure you follow the measurement marks inside the pitcher when using the frothing disk. Never froth more than 8 ounces of milk at one time or milk may overflow out of the pitcher.

- Any type of milk may be used in the frother, however some milks produce better froth than others. Fresh skim milk provides the largest amount of froth. Organic milk and non-dairy milks will not produce the same quantity of froth as non-organic milk.

Liquid Measurements Conversions

$$\frac{1}{4} \text{ cup} = 2 \text{ oz}$$

$$\frac{1}{3} \text{ cup} = 3 \text{ oz}$$

$$\frac{1}{2} \text{ cup} = 4 \text{ oz}$$

$$\frac{2}{3} \text{ cup} = 5 \text{ oz}$$

$$\frac{3}{4} \text{ cup} = 6 \text{ oz}$$

$$1 \text{ cup} = 8 \text{ oz}$$