

Café Mocha

INGREDIENTS

1 oz espresso
(instant or freshly brewed)

1 cup (8oz) whole milk

3 Tbsp mocha sauce

Additional flavors *(optional)*

Whipped cream *(optional)*

DIRECTIONS

1. Prepare espresso and pour into a cup.
2. Froth milk: In a small saucepan over low to medium heat, heat milk to 150°F, stirring constantly. Pour into a container large enough for the volume to double and froth using a handheld milk frother or whisk. Microwave instructions: In a microwave-safe container, heat milk in microwave for 30–60 seconds, stirring after 30 seconds and in 10-second intervals after. Milk is ready once it reaches 150°F. In a container large enough for the volume to double, froth using a handheld milk frother or whisk.
3. Add mocha sauce to the espresso and stir until it is completely mixed. If you are adding additional flavors, add them in now as well.
4. Mix the frothed milk into the prepared espresso. Enjoy!

ICED VARIATION

To make an iced mocha follow the same directions, but pour the espresso mixed with mocha sauce and any additional flavors over ice before adding milk.



BREAKDOWN & FACTS

A café mocha is 1 oz espresso mixed with
3 Tbsp mocha sauce, and 6-8oz milk.

Want to switch it up? Try adding additional flavors!
Add 2-3 Tbsp of peppermint syrup for a holiday
treat or 2-3 Tbsp of salted caramel syrup
for an added rich sweetness.



Did you know that one cow can produce
up to 7 gallons of milk a day?

WHIPPED CREAM —●

1 CUP WHOLE MILK —●

3 TBSP MOCHA SAUCE —●

1 OZ. ESPRESSO —●



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