

Cappuccino with Steamed Milk

From the Teas.co.uk wiki

A Creamy Cappuccino sachet is fine on its own, but topping it with properly frothed milk takes it up a level. Make the sachet with just 100ml of hot water so it stays strong, then pour over steamed, frothed whole milk to roughly double it.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Cappuccino with Steamed Milk recipe. Canonical: <https://teas.co.uk/recipes/coffee/cappuccino-with-steamed-milk/>*

A dusting of cocoa over the foam finishes it, and the result is a bigger, creamier cappuccino much closer to a cafe one. Makes one mug.

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