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. 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.

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.



100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.



teas.co.uk · Tunbridge Wells, Kent · hello@teas.co.uk · 3-click cancel at teas.co.uk/cancel/