

HOW TO MAKE AWESOME FROTH

COLD

2% or Skim



Oat, Soy Milk



Whole Milk



Half-and-Half



Cold 2% or Skim Milk froth far better than cold Whole Milk.

WARM

Almond, Oat,
Coconut, Soy



2% or Skim



Whole Milk



Half-and-Half



WARM dairy milks do not froth well, as opposed to hot. Warm Oat and Soy milks froth well.

HOT (140°F)

2% or Skim



Whole Milk



Half-and-Half



Oat, Soy Milk



Almond, Rice,
Cashew,
Walnut milk



HOT dairy milks around 140°F make great foam, as well as Oat and Soy.

WANT AWESOME FROTH?

Scan the QR Code below to watch a short video that will help you get the most out of your frother.



Open the camera app on your phone, point it at the QR Code, and click the notification that pops up.

After watching this video, you can refer to the cheat sheet on the other side of this card.

May the froth be with you!

NOTE FOR PLANT BASED MILKS:

- High Protein milks froth best, especially when heated.
- High fat content adds froth at low temperatures, but collapses when hot.
- Low protein milks can froth when the vegan additive gellan is added (check the ingredients).
- Soy, Almond, and Oat milk can froth well. Rice milk does not.