

HOW TO MAKE AWESOME FROTH



COLD

2% or Skim



Whole Milk



Half-and-Half



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

WARM

2% or Skim



Whole Milk



Half-and-Half



WARM dairy milks do not froth well, as opposed to hot.

HOT (140°F)

2% or Skim



Whole Milk



Half-and-Half



HOT dairy milks around 140°F make great foam.

WANT TO LEARN MORE?

Go to <https://bit.ly/frohtips> or scan the QR Code 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.

May the froth be with you!

HOW TO MAKE AWESOME MYLK FROTH

(Mylk = milk made from nuts, grains, or beans rather than coming from animals)

COLD

- Almond Milk 
- Oat Milk 
- Soy Milk 
- Walnut Milk 



- Coconut Milk 
- Rice Milk 
- Cashew Milk 



COLD plant-based milks froth well when they have high protein. Fat can add froth at low temps, but will collapse when hot.

WARM

- Almond Milk 
- Oat Milk 
- Coconut Milk 



- Rice Milk 
- Cashew Milk 
- Walnut Milk 



WARM Almond, Soy and Coconut milk froth well. Poor results observed with Rice, Cashew and Walnut milk.

HOT (140°F)

- Oat Milk 
- Coconut Milk 
- Soy Milk 



- Almond Milk 
- Rice Milk 
- Cashew Milk 
- Walnut Milk 



HOT Oat, Coconut & Soy milks froth well. Low protein/high fat milks like Almond, Cashew & Walnut froth poorly when hot.

May the froth be with you!