

Learn Latte Art

Chieri · Piedmont · ★ **5.0** 19 reviews

- Duration: 6 h
- Up to 8 people per booking
- Food and flavours
- Free cancellation up to 48 hours before

Have you ever dreamed of pouring a cappuccino and seeing a perfect heart, a leaf, a rosette appear? With this intensive course you will learn to **create works of art in your cappuccino** .

In one of the bright rooms of the villa, under the guidance of our certified Coffee Trainers, you will discover how to work the milk cream to perfection and how to manage the pouring flow to create harmonious and proportionate designs.

During the day:
✔️ You will learn the correct technique for frothing milk
✔️ You will know the right tools to use for Latte Art
✔️ You will try and try again, correcting movements and timing
✔️ You will learn classic patterns and create your own

A course designed for those who love to take care of details, improve themselves and transform a simple cappuccino into a visual and emotional experience.

💡 **What you take home:**
✔️ The ability to make hearts, leaves and rosettes
✔️ Pay attention to proportions and temperature
✔️ A daily ritual that becomes personal
✔️ Your photo with the first real cappuccino “signed by you”





