



# The Original steam free milk frother

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Your *aerolatte*<sup>®</sup> whisking rod may be protected by a black transit rod. Please remove before using by pulling vertically through the whisk head. This can be discarded or can be replaced to give better protection against the shaft bending.

Clean the *aerolatte*<sup>®</sup> frother before first use. Operate it in hot soapy water and then rinse it to thoroughly clean the stainless steel whisk and shaft. Switch on for a few seconds to dry. Do not try and pull the whisking rod from the handle as it is firmly attached to the motor. Do not bend the shaft. Wipe the handle with a damp cloth, but do not let water come into contact with the handle which houses the motor and batteries. Do not put the unit in the dishwasher.

## Three steps to perfect frothed milk.

- 1) Fill one third of a tall mug with milk and heat to 60°C. Do not boil. For milkshakes, ensure the milk is as cold as possible.
- 2) Insert the *aerolatte*<sup>®</sup> frother's whisk into the milk close to the mug's base.
- 3) Switch on for 15-20 seconds moving the whisk *slowly* around the outside of the mug. As the milk begins to thicken, raise the *aerolatte*<sup>®</sup> frother so that it is always just under the top of the froth. Remember to switch off the *aerolatte*<sup>®</sup> frother before removing it from the milk!

## Recipes

- Cappuccino:** Strictly speaking a cappuccino should be one third coffee, one third hot milk and one third froth – so make sure you don't get carried away and froth too much! Pour your favourite black coffee straight through the frothed milk and dust the whole lot with chocolate powder or cinnamon for the perfect finish.
- Caffè Latte:** Basically, a milky coffee with a centimetre or so of froth on top. Either make as above for cappuccino with a little less froth, or make a milky coffee and spoon some separately frothed milk on top.
- Hot Chocolate:** Add drinking chocolate or cocoa and sugar to the hot milk and froth for a bit more. Or add it to the milk before frothing. Try adding some orange or other liqueur to the milk for a really special night time drink.
- Milkshakes:** Add a variety of flavoured syrups (or even try seedless jam) to ice-cold milk before frothing into a rich, thick milkshake. If you're on a diet, try adding puréed fruit to skimmed (no fat) milk for healthy, low-fat but delicious drink.
- Iced Chocolate:** Add drinking chocolate or chocolate syrup to ice cold milk. Froth to a thick foam and then add a scoop of vanilla ice-cream topped off with chocolate sauce.
- Frappé:** Forget the milk here. Add instant coffee granules and sugar to cold water and froth into a rich foamy drink. Top it up with ice cubes or ice-cream for memories of that great Mediterranean holiday!

*aerolatte*<sup>®</sup>'s Italian chef, Marco Finnochiaro, has written some other great recipe ideas. These together with other useful information and details on all our products can be found at our website [www.aerolatte.com](http://www.aerolatte.com)

## Notes:

- Milk:** Fresh, full fat ("normal"), semi-skimmed and skimmed milk all work well. The *aerolatte*<sup>®</sup> frother can even be used with goat's, sheep's and Soya milk as well as UHT and powdered milk! The milk should be either fridge cold for milkshakes or heated to about 60°C. Do not boil, as this destroys the ability to froth milk. As a guide, a small amount of milk will heat in about 55 seconds at full power in an 850-watt microwave. Experiment a bit to get the right timing for your microwave.
- Batteries:** Your *aerolatte*<sup>®</sup> frother comes complete with two good quality *aerolatte*<sup>®</sup> branded AA alkaline batteries (you will have to remove the protective plastic strip before first use). Replace the batteries when the motor noticeably slows and the shaft begins to wobble (after about 150 uses). Any alkaline batteries will be suitable. They do not have to be *aerolatte*<sup>®</sup> branded, but they must be similar quality alkaline batteries

At aerolatte Ltd. we are proud of our products. Not only do we design innovative, useful products, but we manufacture and control them to an exceptional standard. Construction and parts for the *aerolatte*<sup>®</sup> steam-free milk frother are guaranteed for between two and five years (depending on the model) under normal domestic usage in accordance with the care and use instructions. A dated receipt of purchase forms part of the Guarantee.

aerolatte Ltd. will gladly repair or replace at its discretion any unit found to be faulty under this guarantee. This guarantee does not affect your statutory rights.

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Please keep these instructions for future reference and dispose of product in an environmentally sensitive fashion.

