



Making Steamed milk with Saeco Espresso machines

Making velvety steamed milk takes high pressure steam. Most home machines have small boilers— with limited steam pressure. Bummer. But there is a workaround, noted below. Once you master coaxing great steam pressure from your machine, practice developing your froth, and you'll be well on your way to latte art . . .

Select

the steam mode, and wait until the boiler has warmed up. (i.e. the green ready light turns on) Meanwhile, fill a pitcher half full with some cold milk.

Purge

Excess water from the steam nozzle. Purging the water **before steaming** will avoid major milk splatters! How to do it? Position the steam nozzle in a deep glass, and open the steam valve briefly. Hot water will explode out of the steam valve! When the water subsides and the stream becomes just steam, quickly turn off the steam nozzle.

Steam

Position the steam nozzle about a half inch deep in the milk, before you open the steam knob a half turn. Keep the nozzle about a half inch deep in the milk, otherwise there will be some hot milk splattering around you. Strong steam will last about 15 sec., and then the boiler will begin to poop out, delivering much weaker pressure. That's a bummer, because beautiful velvety foam requires good steam pressure. Your work around is to steam in "installments", coaxing the machine to "reheat" 2 or 3 times. How? Once the steam pressure drops off, turn off the steam. Take the nozzle out of the milk. Turn the steam back on - blasting steam into the air until the green ready light **turns off**. At that point, turn off the steam valve, and wait about 25 sec as the boiler reheats. When the ready light comes back on, you can resume steaming. To learn about how to position the steam nozzle in the milk for the best results, [check out this great video](https://youtu.be/eiZmttvqB2E) on youtube for the details. (<https://youtu.be/eiZmttvqB2E>)

When things are going right, the foam will increase in volume a lot- almost doubling the original height. Use an instant read thermometer for the first few times you make steam milk, so that you don't steam the milk hotter than 160 degrees. If the milk gets hotter than that, the foam becomes much less stable. Listen to the sound of the steam as you are warming the milk, it changes quite noticeably as the milk warms up (from high pitched to a low rumble). Skim milk produces foam quickly, but it's not long lasting nor velvety. Whole milk needs good steam pressure to get a lift, but it's texture and persistence are the best. With practice, you'll be able to get terrific foam that persists for many minutes.

Rinse

Once you've steamed the milk, **Promptly clean the steam nozzle** with a clean wet sponge.

Prime

Click the steam button to the off. position.

Put a deep glass under the steam nozzle head.

Turn the steam knob open, and leave it on.

Steam will gush out, and then be gradually replaced by hot water.

Wait until the stream of water is consistent, and the pump sounds calm and forceful.

Turn off the steam knob.

You have just primed the pump, cleaned the steam nozzle, and reduced the water temp in the boiler.