



Recipes Guide

Basic Guidelines for Building Espresso Based Drinks

Single Espresso: 30ml
Doppio - Double Espresso: 60 ml
Triple - Three shots: 90 ml

- ❖ Use the common cup size guideline below that illustrates the standard number of espresso shots in a given cup size. Your customers may ask for modifications on the basic guidelines.

Common cup sizes

8 oz. – Single espresso base
12 oz. – Double espresso base
16 oz. – Double espresso base
20 oz. – Triple espresso base

Suggested flavoring measurements

Chocolate powder (Mochas):

8 oz. – 2 tsp.
12 oz. – 3 tsp.
16 oz. – 4 tsp.
20 oz. – 5 tsp.

Syrups (Flavored lattes & mochas) using a ¼ oz. pump:

8 oz. – 2 pumps of syrup – ½ oz.
12 oz. – 3 pumps of syrup – ¾ oz.
16 oz. – 4 pumps of syrup – 1 oz.
20 oz – 5 pumps of syrup – 1 ¼ oz.

It is better to use too little and add more as needed.

Sauces (Mochas) using a ½ oz. pump:

8 oz. – 1 pump of sauce – ½ oz.
12 oz. – 1 ½ pumps of sauce – ¾ oz.
16 oz. – 2 pumps of sauce – 1 oz.
20 oz – 2 ½ pumps of sauce – 1 ¼ oz.

Syrups (Italian Sodas) using a ¼ oz. pump:

12 oz. – 4 pumps of syrup – 1 oz.
16 oz. – 6 pumps of syrup – 1 ½ oz.
20 oz. – 8 pumps of syrup – 2 oz.

