



BARISTA SCHOOL IRELAND • POCKET GUIDE

LATTE ART LEVEL 2

The rosetta, advanced tulips, the swan and six cups the same: the steps and fixes from your course, in your pocket.

The push
of the heart

Stop and stack
of the tulip

The wiggle
of the rosetta

INSIDE: THE EIGHT LESSONS

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- 02 The rosetta: the wiggle
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LESSON 1

LEVEL 1 RECAP: MILK AND THE POUR

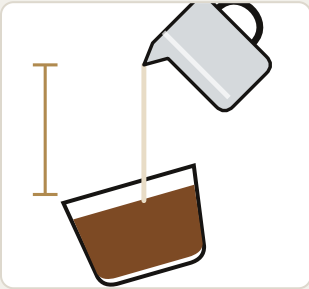
For you if you can already pour a centred heart and a tulip with two or three clean stacks. Every design here is built from three moves:

- The push
of the heart
- Stop and stack
of the tulip
- The wiggle
of the rosetta

Most latte art problems are milk problems. So we start with the milk.

- 1 Cold milk, cold jug, filled to just below the bottom of the spout.
- 2 Stretch with the tip just under the surface (a gentle hiss) until about 37 °C.
- 3 Roll, tip a little deeper, up to 60–65 °C.
- 4 Tap and swirl until it shines like wet paint. Pour within a minute of the shot finishing.

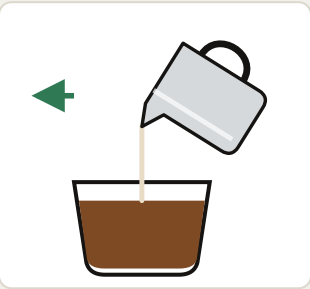
For a flat white or latte the milk rises about a tenth. For a cappuccino, about a third.



1 The base
5–10 cm up, thin



2 Drop and draw
about 1 cm away, faster



3 Lift and finish
lift, thin, straight through

The one rule: high and thin dives under the crema and leaves the surface brown. Low and a little faster stays on top and draws white. Say it as you pour: “Tilt, high, thin... drop, close... level... lift, through.”

Where to drop

Heart	Tulip	Rosetta
The centre	Just beyond the centre	Towards the far side, then moving back

The far side is away from you. The jug side is yours.

LESSON 2

THE ROSETTA: THE WIGGLE



Rosetta
the wiggle



5-stack tulip
push, stop, push



Wing tulip
ripples, then stacks



Swan
wing, neck, head

The wiggle: rock the jug side to side from your wrist in small, quick, even movements. The spout stays in roughly one spot and the jug swings round it, like a pendulum. Relaxed grip, arm still: tension shows up as shaky lines. **Small and even beats big and fast.**

Drill it first with an empty jug, then water into an empty cup, then cold water with one drop of washing-up liquid (it foams much like milk). Never drink it, and rinse the jug well afterwards.

- 1
- Base: high and thin into the centre, to about half full. The surface should still be an even brown.
- 2
- Start the wiggle: drop the spout close, just past the centre towards the far side. Wiggle, and wait for ripples to appear.
- 3
- Move back: keep wiggling while you draw the jug slowly back towards you. The ripples become leaves. Keep the spout close and level the cup as it fills.
- 4
- Reach the edge: stop wiggling at the near edge.
- 5
- Head and finish: lift a touch, pour a small heart for the head, then draw a thin line forward through the leaves.

More leaves come from a **smaller wiggle** and a **slower retreat**. Aim for six leaves first, then eight or more with a straight spine. Too fast: two or three thin leaves. Too slow, or stopped: they pile up in one blob.

If your rosetta...	Fix
A few thick leaves	Make the wiggle smaller and quicker. Check the milk has a wet-paint sheen.
A smear with no leaves	The spout was too high, so the white sank. Drop the spout right down before you start wiggling.
A crooked spine	The wiggle drifted to one side, or the cup was turning. Keep the wiggle on one imaginary line and hold the cup still.
Runs into the rim at the front	You started too far forward. Start just past the centre.

LESSON 3

ADVANCED TULIPS

A 5-stack tulip uses the same push, stop, push as your 3-stack tulip. Each stack is smaller and the gaps are tighter, so you need more room in the cup.

The stop is as important as the pour. A clean stop gives a clean layer.

Five stacks: make room

- 1 **Stop the base earlier** than for a 3-stack tulip, at a little under half full.
- 2 **Start the first push further forward**, about a third in from the far edge.
- 3 **Keep the first stack small**, about the size of a coin.
- 4 **Step the jug back towards you** a little between pushes. Each new stack goes just behind the last and pushes it forward.
- 5 **Keep every push on one straight line** through the centre, and bring the cup level as it fills.

Count the stops. After each push, lift a little and tip the jug back so the flow **stops completely**. A dribble drags a trail into the next stack. A silent “one, stop” for every stack keeps them the same size. **The cut:** lift a few centimetres so the stream goes thin, start behind the last stack, cut straight through the middle of every one, and stop just past the front stack, before the rim.

The wing tulip

A tulip with rippled wings round its stacks. Learn it once your rosetta and 3-stack tulip are reliable.

- 1 **Base** as for a tulip.
- 2 **Drop close**, about a third in from the far edge, and wiggle briefly as you draw back a little: four to six small ripples. Stop.
- 3 **Push two or three stacks** just behind it. Each push folds the rippled layer back round the stacks as wings.
- 4 **Lift and cut** straight through the middle.

If your tulip...	Fix
Stacks joined by trails	The flow didn't stop. Lift and stop completely after every stack. Drill clean stops on their own.
Stacks merge into one	Each drop was in the same spot, or too much milk went in. Drop a little nearer to you each time, with smaller, counted pushes.
Runs out of room	The base went on too long. Stop the base earlier and make the stacks smaller as you come back.
Leans to one side	Keep every push on the same straight line.
Lopsided wings	Keep the wiggle even both ways, centred on that line.

LESSON 4

THE SWAN

The swan uses all three moves: **rosetta ripples** make the wing, a **curved thin line** makes the neck, and a **small heart** makes the head. Learn it once your rosetta is centred and your thin line is confident.



1 The wing
ripples, kept to one side



2 The neck
lifted, thin, one steady flow



3 The head
a small heart, then the beak

1 **The wing.** Pour the base to about half full. Drop the spout close, a little to one side of the centre and towards the far side. Wiggle and draw back towards you, as for a rosetta. Five or six leaves are enough. Keep the wing on **one side of the cup** so the other side is free for the neck. Stop wiggling near the edge.

2 **The neck.** Lift the jug a few centimetres so the stream goes thin. Without stopping the flow, draw a **curved line** from the base of the wing, round and up the open side of the cup, towards the far side. Lifted and thin, the line sits just on the surface. Too low and it comes out thick.

3 **The head.** At the top of the neck, drop the spout close again and push a **small heart**, about the size of a coin. Lift and draw a short thin line through it for the beak, then stop. The cup should be level by now.

If your swan...	Fix
No room for the neck	The wing was too big or too central. Fewer leaves, kept to one side.
A thick, heavy neck	The jug was too low. Lift so the stream goes thin.
A neck in pieces	The flow stopped or dribbled. Keep one steady flow from the wing into the neck.
A big, merged head	A smaller push, then a clean stop.
A smudged wing	Check the milk isn't too thick, and keep the wiggle small.

LESSON 5

SYMMETRY AND CONTRAST

Judge every cup from straight above. That's how the customer sees it.

Contrast

clean white on an even brown

Centre

in the middle of the cup

Symmetry

both sides match

Size

fills the cup without touching the edge

Contrast starts before the pour

A fresh shot

with good crema. Pour within a minute of the shot finishing: an old shot gives a pale, patchy background.

Glossy milk

a little less air than a cappuccino, swirled right up to the pour. Airy or separated milk gives faint, blurry layers.

Look for brown between every white leaf and stack. That's contrast.

Blurry? Check in this order

- 1 The milk:** less stretch, a longer roll, swirl until it shines.
- 2 The height:** keep the spout close to the surface the whole time. Lift and the white sinks.
- 3 The flow:** a steady, medium stream. Too slow and the leaves don't push out. Too fast and they flood together.

Change one thing at a time, so you know what worked.

Symmetry

- ☐ Drop in the middle, and keep every push and the wiggle on **one straight line** through the centre.
- ☐ Wiggle evenly both ways. Think "left, right, left, right". One side always wider means you push harder one way.
- ☐ Pull back straight towards you, level the cup evenly, and hold it still.
- ☐ Cut through in line with the handle, the same way every time.

Size

Aim for an even brown rim, about 1 cm, all the way round.

You see	Fix
Small and lost in the cup	You dropped too late. Drop and draw at about half full.
Runs off the edge	Start the design later and keep it smaller, especially in a small cup.

LESSON 6

SIX CUPS THE SAME

Customers trust the drink that is the same every time, whoever is on the machine. The aim: **six cups in a row, the same design**. Side by side, they should look like a set.

Pick the design you can pour every time. Save the hardest one for practice.

Same routine, every time

Milk

right jug, cold milk to the spout, purge, stretch, roll to 60–65 °C, steam off, wipe, purge



Before the pour

tap, swirl, check the gloss



Pour

tilt, high and thin, drop and draw, lift and cut

The purge and the wipe take two seconds. Keep them in, even when it's busy.

Reset between drinks

- ☐ Rinse the jug cold, wipe and purge the wand, then fresh cold milk.
- ☐ A warm jug heats the milk before it's textured. A dirty wand carries the last drink into the next.
- ☐ Never re-steam milk.

Two drinks, one jug

- 1 Steam once** in the 600 ml jug, enough for both (about 260 ml for two flat whites).
- 2 Pour about half** into a second jug and swirl both hard.
- 3 Pour the first cup** straight away. Swirl the second jug again, then pour.
- 4 The foamier jug** goes to the drink that needs more foam, like a cappuccino.

Work in the right order

- 1 Start the shot first.** While it runs, fill and purge the jug.
- 2 Steam** so the milk is ready as the shot finishes.
- 3 Think one drink ahead:** the next cup is out while you pour.
- 4 Move smoothly.** Speed comes from no wasted steps. Fast hands shake.

When a pour goes wrong

- Going wrong mid-pour? **Simplify:** it can still become a clean heart or tulip.
- Remake it** if the milk is bubbly, too hot, or has sat and gone flat.
- After a bad one, ask “milk or pour?” and fix that one thing on the next cup.
- Wipe the cup and saucer. Would you be happy to be handed this cup?

LESSON 7

DIFFERENT CUPS AND PLANT MILKS

Wide, round cups are the easiest. Every other cup changes where you drop and how big the design can be. Your routine stays the same.

Cup	How to pour it	Design
Flat white cup <i>small</i>	Short stretch. Start the design later.	Small and sharp
Cappuccino cup <i>wide, about 180-240 ml</i>	Longest stretch: milk rises about a third, about 1.5–2 cm of foam. Thicker milk comes out faster and spreads quicker: pour the base a little faster, push gently.	A bold heart or tulip. A fine rosetta tends to smudge
Takeaway cup <i>deeper, narrower, light</i>	Hold it firmly near the base. Tilt as usual; base to about two-thirds full. Drop close. Stop about 1 cm below the rim so the lid doesn't touch the design.	A small heart or tulip that fits the opening
Glass <i>tall, gets hot</i>	Can't tilt far: hold it near the top, or by the base on the counter. Base slowly and steadily; drop when about three-quarters full.	A heart, a tulip or a small rosetta

Plant-based milks

- 1

Barista versions made for steaming. Shake the carton and keep it cold.
- 2

Less air than dairy: they foam up fast. Stop at the lower end of the range, **about 60 °C**. Too hot and many go thin or split.
- 3

Pour straight away. Plant milks separate quicker than dairy.

Milk	What to expect
Oat	The most popular. Barista versions steam well and taste slightly sweet.
Soya	Foams readily. Can split if it's too hot or the coffee is very acidic.
Almond	Thinner and nutty. The foam can be fragile, so pour quickly.
Coconut	Light body, clear coconut taste. The foam fades fast.

A softer design is normal. A clean heart or tulip on oat milk is a good result.

For anyone avoiding dairy, use a **separate clean jug**, and wipe and purge the wand first. Oat, soya and almond are allergens too: oats (a cereal containing gluten), soya and tree nuts.

YOUR FOUR WEEKS

Week	Focus	Goal
1	The rosetta	Six leaves, then eight or more with a straight spine
2	Advanced tulips	Five even stacks that fit the cup, then the wing tulip
3	The swan	Wing, neck and head, one part at a time
4	The standard	Six cups the same, then a cappuccino cup, a takeaway cup, a glass and oat milk

- 1** **Five minutes** of wiggle drills with water.
- 2** **Three to five cups** of one design.
- 3** **Judge each cup:** contrast, centre, symmetry, size.
- 4** **One line** in your tracker.

When **three cups in five** are ones you'd happily serve. Stuck for a week? Go back a design for a day, then try again. After every cup ask: **milk or pour?** Photograph your best cup each day from straight above.

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BARISTA SCHOOL IRELAND

LATTE ART LEVEL 2

Small and even beats big and fast. Three cups in five you'd happily serve, then move on.

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General latte art training. Follow your machine's instructions and, at work, your manager's procedures.

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