

HOW TO MAKE AWESOME MYLK FROTH

(Mylk = milk made from nuts, grains, or beans rather than coming from animals)

COLD

- Almond Milk ✓
- Oat Milk ✓
- Soy Milk ✓
- Walnut Milk ✓



- Coconut Milk ✗
- Rice Milk ✗
- Cashew Milk ✗



COLD plant-based milks froth well when they have high protein. Fat can add froth at low temps, but will collapse when hot.

WARM

- Almond Milk ✓
- Oat Milk ✓
- Coconut Milk ✓



- Rice Milk ✗
- Cashew Milk ✗
- Walnut Milk ✗



WARM Almond, Soy and Coconut milk froth well. Poor results observed with Rice, Cashew and Walnut milk.

HOT (140°F)

- Oat Milk ✓
- Coconut Milk ✓
- Soy Milk ✓



- Almond Milk ✗
- Rice Milk ✗
- Cashew Milk ✗
- Walnut Milk ✗



HOT Oat, Coconut & Soy milks froth well. Low protein/high fat milks like Almond, Cashew & Walnut froth poorly when hot.

May the froth be with you!

HOW TO MAKE AWESOME FROTH

COLD

2% or Skim 



Whole Milk 

Half-and-Half 



Cold 2% or Skim Milk froth far better than cold whole milk.

WARM

2% or Skim 

Whole Milk 

Half-and-Half 



WARM dairy milks do not froth well, as opposed to hot.

HOT (140°F)

2% or Skim 

Whole Milk 

Half-and-Half 



HOT dairy milks around 140°F make great foam.

WANT TO LEARN MORE?

Go to <https://bit.ly/frohtips> or scan the QR Code to watch a short video that will help you get the most out of your frother.



Open the camera app on your phone,
point it at the QR Code,
and click the notification that pops up.

May the froth be with you!