White Chocolate Mocha

DRINKS

YIELD	ACTIVE	TOTAL	PER BATCH
1 drink, 16 oz (a Starbucks grande)	≈7 min	≈7 min	467 kcal · 189 mg Na · 12 g protein

EQUIPMENT
Espresso machine + steam wand · Steaming pitcher · 16 oz mug · Probe thermometer

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1	White baking chips, Meijer	45 g	3 tbsp	Run hot water through the steam wand into the mug to warm it, then pour the water out. Put the white chips in the empty mug.
2	Espresso*, fresh*	59 g	2 shots, 2 fl oz	Pull the double shot straight onto the chips in the mug. Let it sit 30 s, then stir until the chips melt and the espresso is smooth, ≈1 min. Lumps left? Microwave the mug 10 s and stir again.
3	Milk, whole*, cold*	274 g	1 cup + 2 tbsp	Pour the cold milk into the steaming pitcher (no more than ⅓ full). Purge the wand, sink the tip just under the surface and steam, letting in a little air for the first 5 s for a thin layer of foam. Then lower the tip and heat to 150 °F (66 °C), when the pitcher is too hot to hold, ≈30–45 s.
4				Wipe and purge the wand. Tap the pitcher on the counter and swirl to break big bubbles. Pour the milk into the mug, holding back the foam with a spoon, then spoon the foam on top.
5	Caramel sauce, Ghirardelli	20 g	1 tbsp	Drizzle the caramel sauce over the foam in a crisscross. Serve right away.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
White baking chips, Meijer	45 g	240	30	3
Espresso	59 g	5	8	0
Milk, whole	274 g	167	118	9
Caramel sauce, Ghirardelli	20 g	55	32	—
Total		**467**	**189**	**12**

Nutrition: USDA FoodData Central: Branded Foods labels (Meijer Vanilla White Baking Chips, 11 oz, FDC 2632879; Ghirardelli Premium Caramel Sauce, 16 oz, FDC 2580730) and SR Legacy (espresso 171891; whole milk 171265). Whipped cream not counted.

NOTES

- Starbucks's white mocha has no caramel; skip the drizzle for the classic drink (412 kcal). For a caramel white mocha all the way through, stir the caramel into the espresso with the chips instead.
- Sweetness: 3 tbsp chips is café-sweet. Use 2 tbsp (30 g) for less sweet. The Meijer chips are "vanilla white" (palm oil, no cocoa butter), so they melt thinner than real white chocolate. Stir well.
- Starbucks tops it with whipped cream: a short pull from the iSi Gourmet Whip works, not counted above.
- Iced: melt the chips in the hot espresso, stir in the cold milk unsteamed, then pour over a cup of ice.