

导读:咖啡渐渐走近了我们每一个人的生活当中，很多人也开始逐渐养成喝咖啡的习惯。但是有五种咖啡是咖啡师都不会喝的，看看你有没有“中枪”！

[illegible]

??

So if you're ordering your Americano (a shot of espresso with water) extra hot, they're just serving you the same boiling water as everyone else. Or they're zapping it in the microwave, which completely defeats the point of ordering a fancy Americano in the first place.

??

“BONE-DRY” CAPPUCCINO

??????

For the uninformed, here's the recipe for a cappuccino: one-third espresso, one-third steamed milk and one-third foam. A wet cappuccino is a little more milk, and a dry cappuccino is a little more foam. But bone-dry? That's just bubbles, which is both a pain in the butt to make and not even really a beverage, but a bunch of air. Are you sure you want to pay five bucks for that?

??
??

SKIM SOY LATTE

??????

Soy is a thing. Skim milk is a thing. Skim soy is not a thing.

????????????????????????????

CAPPUCCINO WITH ALMOND MILK

????????

Remember what we were saying about the air bubbles? Whole milk creates a fluffy, dense froth that's perfect for cappuccinos. Put almond milk under the same milk steaming wand and you'll just end up with slightly thicker almond milk. Sure, it still tastes good, but it'll be less like a cappuccino and more like a latte. If you're expecting a cappuccino with lots of foam, stick with cow's milk.

??
??

BUTTERBEER LATTE

??????

You've read all about the secret menu on the Internet, so if you go to the coffee shop on the corner and order a Butterbeer Latte, everyone in the store will know how to make it, right? Nope. Baristas aren't trained to make

[illegible]

????????

[illegible]