

ESPRESSO

/eˈspresˌo/ A concentrated coffee beverage made when hot water is forced at high pressure through finely ground coffee beans.

The Recipe:

The ratio of grams coffee (the dose) to grams liquid (the yield) determines the type of shot pulled.

All drinks use a double shot (or doppio) unless otherwise marked.

	RISTRETTO	ESPRESSO	LUNGO	DOPPIO
Ratio	1:1 - 1:1.5	1:1.5 - 1:2.5	1:2.5 - 1:4+	1:1.5 - 1:2.5
Dose (grams)	7 - 9	7 - 9	7 - 9	16 - 18
Yield (grams)	7 - 13.5	10.5 - 22.5	17.5 - 36+	24 - 45

The Timing:

While timing is more of a result of factors such as grind, quantity, pressure, and temperature, it can be a relatively good gauge when analyzing brew consistency.

As a general rule of thumb, brew times range between 25 and 30 seconds.



Ingredient Ratio

THE DRINK

- Ingredients, in ratio order

Preparation



AFFOGATO

- Espresso
- Vanilla Ice Cream

Scoop vanilla ice cream. Pour espresso over ice cream.



AMERICANO

- Espresso
- Hot Water

Fill the cup with 1/2 to 2/3 hot water. Pour espresso over water.



BREVE

- Espresso
- Steamed Half and Half Milk
- Frothed Half and Half Milk

Steam milk with 2/3 foam. Pour milk over espresso.



CAFÉ BOMBÓN

- Espresso (single shot)
- Sweetened Condensed Milk

Pour over espresso. Milk will settle to bottom.



CAFFÈ LATTE

- Espresso
- Steamed Milk
- Frothed Milk

Steam milk with 1/3 integrated foam. Pour milk over espresso.



CAPPUCCINO

- Espresso
- Steamed Milk
- Frothed Milk

Steam milk with equal part foam. Pour milk over espresso.



CORRETTO

- Espresso
- Brandy

Pour brandy over espresso.



CORTADO

- Espresso
- Steamed Milk with Thin Foam

Steam milk with reduced foam. Pour milk over espresso.



ESPRESSO CON PANNA

- Espresso
- Whipped Cream

Spoon whipped cream onto espresso.



ESPRESSO LACCINO

- Espresso
- Cubed or Crushed Ice

Fill espresso cup with ice.



FLAT WHITE

- Espresso
- Steamed Milk

Steam milk with dense micro-foam. Pour milk over espresso.



FREDDO

- Espresso
- Dash of Sweetener
- Ice

Shake espresso and sweetener in ice-filled cocktail shaker until foamy. Strain over ice-filled glass.



MACCHIATO

- Espresso
- Steamed Milk with Thin Foam

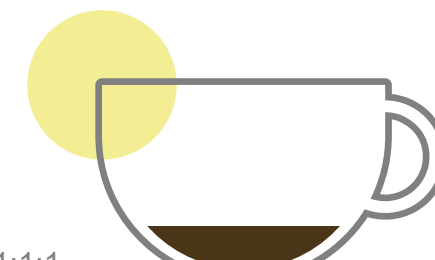
Steam milk with reduced foam. Pour milk over espresso.



MAROCCHINO

- Espresso
- Steamed Milk with Thin Foam
- Hot Melted Chocolate (or Syrup)
- Cocoa Powder, for garnish

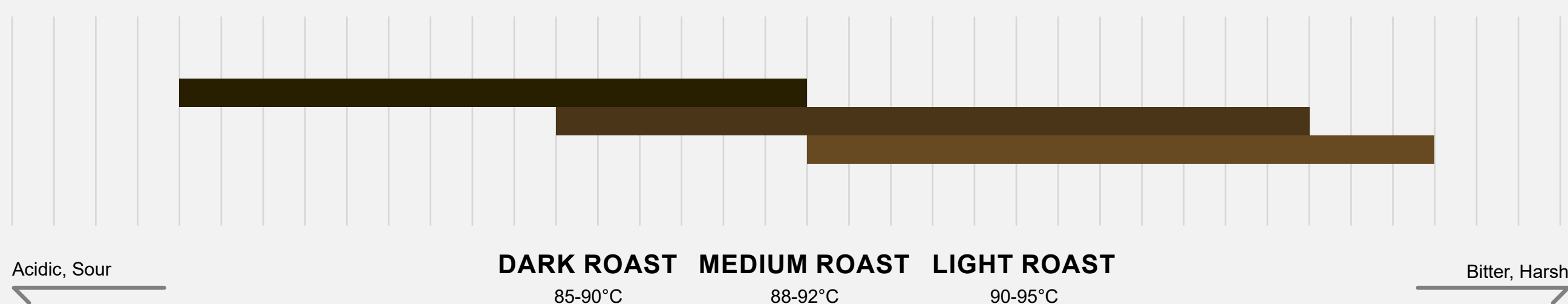
Steam milk with reduced foam. Pour chocolate over espresso. Pour milk over chocolate.



ROMANO

- Espresso
- Slice of Lemon

Add lemon to espresso.



Roast & Temperature:

Varying the temperature can greatly impact the flavor profile.

Adjustments should be made depending on the roast and the resulting flavor from repeat brewing.

Pressure & Flow:

When brewing, consider pressure your input and flow rate your output. As pressure increases, the flow rate increases until the puck compacting in the portafilter restricts flow.

Finer grind settings enable higher pressure but increases the chance of channeling. If your machine operates at a lower pressure, consider using a coarser grind.

Approximately 9 bars of pressure is considered to have the peak flow rate through the puck, but will vary depending on your grind settings and machine.

