

HOW DO OTHER CULTURES PREPARE COFFEE?

The Italian way

Filter basket filled with medium ground coffee, the rest of the moka with hot water, heat up and keep the lid off, when it gurgles remove immediately.



The Turkish way

Exceptionally fine ground coffee, heated in a cezve after which it is brought to boil multiple times drank unfiltered.



The French way

Coarse grounds steeped directly in hot water and then strained.



WHERE DOES COFFEE COME FROM?

Coffee originated in Ethiopia, but currently more than 70 countries produce coffee. Coffee comes from coffee beans which are dried seeds from the berries of the coffea plant.

Coffee grows mostly around the equator because it needs a lot of sun and a lot of rain to grow.

The trick is to have the berry develop as slowly as possible, this makes the seeds better and likewise the quality of the final coffee. This is why growing coffee on mountains is preferred. Because the higher the plants, the slower the berries develop.

Latin America and Africa grow most of the coffee. There are more than 120 different types of coffee beans, with many different varieties in taste.

What to make with coffee?



RISTRETTO

A compressed more concentrated espresso shot.



ESPRESSO

A concentrated shot of pure coffee.



MACCHIATO

A shot of espresso with tiny dash of steamed milk or foam



DOPPIO

A double shot of espresso.



AFFOGATO

Espresso poured over icecream.



AMERICANO

Espresso topped with hot water.



LATTE

A shot of espresso with a large amount of steamed milk and a thin layer of foam.



CAPPUCINO

A balanced drink with equal parts espresso, steamed milk and foam.



LATTE MACHIATO

Primarily steamed milk with a small amount of espresso.



IRISH COFFEE

Strong coffee with irish whiskey and whipped cream.



PICCOLO LATTE

A ristretto shot with a splash of milk.



FLAT WHITE

A double shot of espresso with micro foam.



MOCHA

A Latte mixed with chocolate syrup or powder.



CAFE CON HIELO

Strong espresso poured over ice, an iced cofe. milk may be added.



ESPRESSO MARTINI

A shaken mix of double shot espresso, kalhua and vodka.

HOW TO MAKE ESPRESSO?

Prep: Purge the group head before inserting the portafilter.

Dose & Grind: Use a scale for precision. The grind should feel like fine sand.

Distribution & Tamp: Distribute grounds evenly and apply of pressure to create a puck.

Extraction: Start the timer as you turn on the machine. Look for a steady, honey-like flow.



TIRAMISU

Tiramisu is a famous no-bake Italian dessert featuring layers of coffee-soaked ladyfinger biscuits and a rich, whipped mixture of mascarpone cheese, sugar, and eggs, topped with a dusting of cocoa powder. My personal favorite!

TYPES OF COFFEE BEANS



ARABICA

Oval shape with a curved, S shaped central crease. Known for a smooth, acidic and complex flavor.



ROBUSTA

Small, round and often pale with a straight center line. Known for a strong earthy and nutty flavor with high caffeine.



LIBERICA

Large, bulky and noticeably asymmetrical with a "hook" on one end. Smokey, woody, and full bodied.



EXCELSA

A type of Liberica, these are typically smaller, darker and more "teardrop" shaped. Known for tart and fruity complex notes.