



Traditional Recipes for espresso and espresso-based drinks

Espresso

Cup:

Warmed espresso cup (60 cc).

Warm your cups by storing them on the cup holder on top of your machine or with a splash of hot water.

Ingredients:

one shot of espresso

Preparation:

Insert a capsule. Your espresso should extract for 20 - 25 seconds and give you around 25 ml of concentrated coffee. The crema will have a caramel to hazelnut brown color with shades of tawny brown and a very fine texture.

Espresso Doppio

Cup:

Warmed large espresso cup (120 cc).

Warm your cups by storing them on the cup holder on top of your machine or with a splash of hot water.

Ingredients:

two shots of espresso

Preparation:

Insert a capsule. Your espresso should extract for 20 - 25 seconds and give you around 25 ml of coffee. Insert a second capsule and extract for 20 - 25 seconds for the second 25 ml of coffee. The crema will have a caramel to hazelnut brown color with shades of tawny brown and very fine texture.

Espresso Macchiato

Cup:

Warmed regular (60 cc) or large (120 cc) espresso cup.

Warm your cups by storing them on the cup holder on top of your machine or with a splash of hot water.

Ingredients:

one shot of espresso

frothed milk

Preparation:

Insert a capsule. Your espresso should extract for 20 - 25 seconds and give you around 25 ml of concentrated coffee. The crema will have a caramel to hazelnut brown color with shades of tawny brown and a very fine texture.

For the frothed milk, pour cold, fresh milk into a steel jug. Turn the steam wand on, and position the jug in a way that the milk will spin (see recipe for frothed milk). Use a spoon to pour a splash of milk froth on top of the espresso.

Cappuccino

Cup:

Warmed regular (150 cc) or large (260 cc) cappuccino cup.

Warm your cups by storing them on the cup holder on top of your machine or with a splash of hot water.

Ingredients:

one shot of espresso (regular cup)

two shots of espresso (large cup)

frothed milk

100% cocoa powder (optional)

Preparation:

Insert a capsule and extract an espresso shot (or an espresso doppio (2 capsules) for the large cup).

For the frothed milk, pour cold, fresh milk into a steel jug. Turn the steam wand on, and position the jug in a way that the milk will spin (see recipe for frothed milk).

Pour the frothed milk: Use a spoon to pour a splash of milk froth on top of the espresso. Pour the milk into the splash of froth, so there remains a rim of crema when pouring the milk. Spoon in milk foam. The milk froth should be at least 1.5 cm thick.

Optionally sprinkle some cocoa (not chocolate) powder on top of the froth.

Latte Macchiato

Cup:

Tall 'Latte' glass

Ingredients:

one shot of espresso
steamed milk

Preparation:

Pour cold, fresh whole milk in a jug. Turn the steam wand on, and position the jug in a way that the milk will spin (see recipe for frothed milk).

Pour the frothed milk into the latte glass.

Insert a capsule and extract an espresso shot.

Pour the espresso carefully into the middle of the milk in the latte glass. Milk should be at least 2°C colder to achieve a separate layer of coffee under the froth but on top of the milk. The coffee will gradually mix with the milk when it's temperature drops.

Caffè Cubano

Cup:

Warmed espresso cup (60 cc).

Warm your cups by storing them on the cup holder on top of your machine or with a splash of hot water.

Ingredients:

one shot of espresso
1 teaspoon of sugar

Preparation:

Put sugar in the cup.

Insert a capsule. Your espresso should extract for 20 - 25 seconds and give you around 25 ml of concentrated coffee.

The heat from the coffee-making process will hydrolyze some of the sucrose in the sugar, thereby creating a more viscous result with a different kind of sweetness than when adding sugar into the finished espresso at the table.

Milk Froth

Container:

Stainless steel jug for milk frothing

Ingredients:

cold fresh milk

Preparation:

Pour cold, fresh milk in a steel jug up to about half of the container's capacity, up to the level of the beginning of the spout (fig. 1). You can choose any kind of milk that you like: semi-skimmed milk, UHT milk, soy milk or coconut milk are as good for frothing as the traditionally recommended whole milk since they all provide the same protein content that is needed for a good milk froth. The taste of course will differ slightly.

Hold a clean damp cloth around the steam wand and nozzle and open the steam tab briefly to release any water.

Position the jug under the steam wand with the wand close to the spout of the jug. First insert the steam wand into the milk, then open the steam wand. Move the steam wand quickly to a position close to the milk's surface by lowering the jug. This will allow air to go in and create foam while the milk will spin, making it double its initial size. This is why - when the milk slowly starts to create froth and therefore expands - the container needs to be lowered slightly (the stretching phase) whereby the tip of the steam wand always has to be just slightly below the milk's surface (fig. 2). The position is right when you hear a sucking sound.

When the volume has nearly doubled and reached 30°C, the rolling phase starts. The steam wand should now be placed a slight bit deeper into the milk to mix the created froth with the hot milk (fig. 3). Through rotation, the frothed milk will get finer and finer. The big bubbles burst and the mixture will turn into a homogeneous fluid. Throughout this process, no up and down movements are necessary. This will be very quick as you do not want the milk to get too hot!

Remember to check the temperature by placing your hand on the side of the jug. Turn the steam wand off when the jug is just getting too hot to touch (65°C) and remove the jug. Immediately after use, release remaining steam from the steam wand and clean it with a damp cloth. By doing so, dirt and limestone will not build up around its tip or the inside.

Get rid off any remaining large bubbles by banging the jug on the table or the bar, then spin the milk with a swinging hand movement to make it shiny and consistent. Pour the steamed milk. The milk foam should be at least 1.5 cm thick.

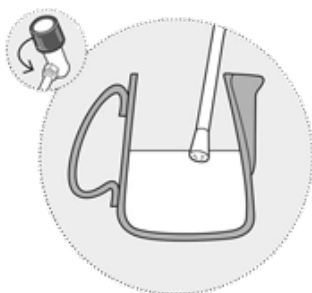


fig. 1

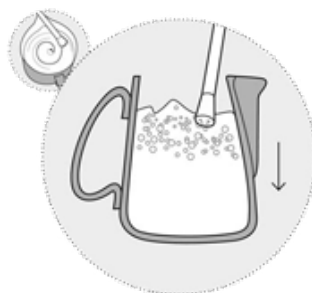


fig. 2

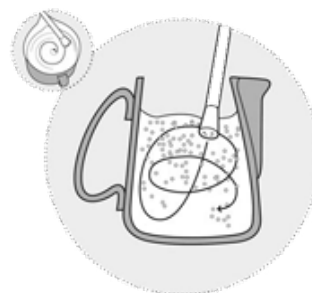


fig. 3

Espresso Freddo

Glass:

Champagne glass.

Chill the glass with ice cubes which you discard right before filling the glass.

Ingredients:

one shot of espresso

4 crushed ice cubes

2 teaspoons of sugar

Preparation:

Insert a capsule. Your espresso should extract for 20 - 25 seconds and give you around 25 ml of coffee.

Place crushed ice into a blender container, add the espresso shot and the sugar, and blend on high speed until you have a smooth, foamy texture.

Pour it into the champagne glass.

Shakerato

Glass:

Cocktail glass.

Chill the glass with ice cubes which you discard right before filling the glass.

Ingredients:

one shot of espresso

2 teaspoons simple sugar syrup

5 to 6 ice cubes

Preparation:

Insert a capsule. Your espresso should extract for 20 - 25 seconds and give you around 25 ml of coffee.

Pour immediately into a cocktail shaker with 5 to 6 ice cubes. Add 2 teaspoons simple sugar syrup and shake vigorously for 15 seconds. Strain into the cocktail glass.

Caffè Americano / Long Black

Cup:

Regular or large cappuccino cup or mug.

Ingredients:

one shot of espresso

hot water

Preparation:**Americano:**

Insert a capsule. Your espresso should extract for 20 - 25 seconds and give you around 25 ml of coffee.

Add hot water in a ratio from 1:1 to 4:1.

Long Black:

Fill the cup with hot water in a ratio of 1:1 to 4:1 in relation to the espresso.

Insert a capsule. Your espresso should extract for 20 - 25 seconds and give you around 25 ml of coffee which is directly poured into the cup with the hot water.

Remark:

The Long Black will retain a crema on top as opposed to the Americano.

All espresso drinks must be served immediately after preparation.