

**The science
behind
the coffee.**

Segafredo[®]
ZANETTI

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La San Marco





Espresso Ingredients

7 to 10 grams = 30ml

14 to 20 grams = 60ml

Barista Tips

1. Keep portafilter handle hot & dry (leave in machine to heat up)
2. Rinse group head before inserting handle to remove excess coffee
3. Keep cups hot by heating them up with water or use cup warmer on top of the machine

Method



Ristretto

What's a Ristretto?

Ristretto in Italian means concentrated, defined as a drink of very strong, concentrated espresso. Ristretto is a restricted, "shorter" version of an espresso: it uses less water and so makes a smaller drink. Depending on the café or barista's policies, the ristretto will be anything from 15 to 25ml. Since a ristretto is an overall shorter pull than an espresso, the final drink is a more concentrated shot of coffee per volume.

How to make:

1. Place 7 to 10 grams of the ground coffee in the portafilter
2. Tamp with even and firm pressure
3. Select the option on the machine for single shot
4. Extract 15-20mls of coffee

Method



Espresso

What's an Espresso?

This is the basic building block for almost every other drink you make. Espresso is a full-flavoured, concentrated form of coffee that is served in “shots.” It is made by forcing pressurised, hot water through very finely ground coffee beans. Espressos have “crema” a froth of golden-brown colour that forms when air bubbles combine with the soluble oils of a fine-ground coffee. The crema adds to the rich flavour and alluring aroma of espresso.

How to make:

1. Place 7 to 10 grams of ground espresso beans into the dry portafilter
2. Tamp the espresso in the portafilter
3. Select the option on the machine for single shot
4. Stop the shot once it's brewed 30ml
5. Drink it black as a single shot or is used as the building block for espresso based coffee's

Method



Double

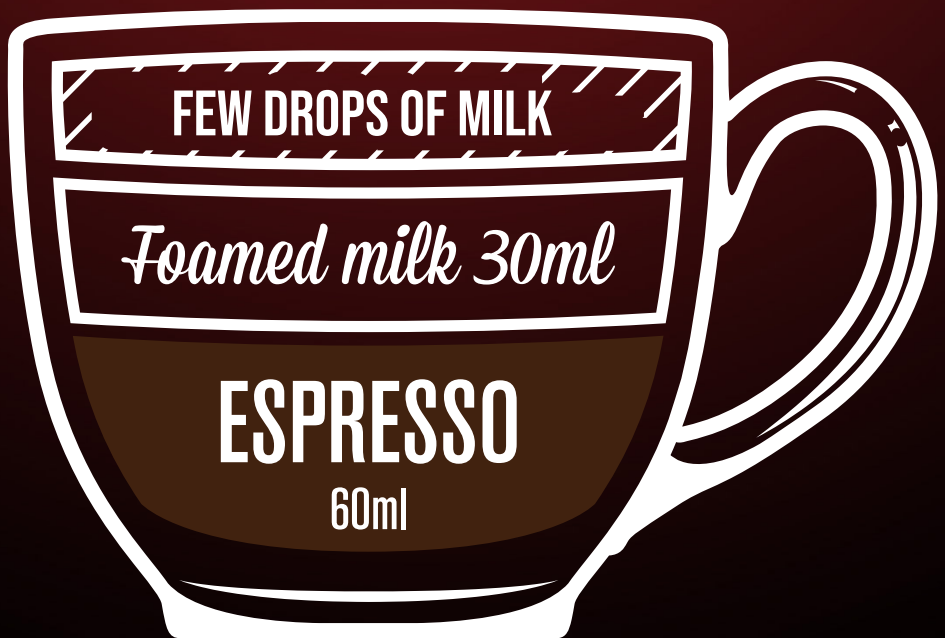
What's a Double?

Double espresso is a double shot, extracted using a double coffee filter in the portafilter. This results in 60 ml of drink, double the amount of a single shot espresso.

How to make:

1. Place 14 to 20 grams of ground espresso beans into the dry portafilter
2. Tamp the espresso in the portafilter
3. Select the option on the machine for double shot
4. Stop the shot once it's brewed for 60ml

Method



Long Mac

What's a Long Macchiato?

Macchiato is derived from an Italian word “Macchia” that means stain. A macchiato is a coffee-based beverage that’s made with espresso and foam with a few drops of milk on top to leave a stain on top of the coffee. A traditional macchiato is just a shot of espresso garnished with a small amount of steamed milk. A traditional Long Macchiato or “Long Mac”, is a double shot of espresso with a small amount of milk floated on top. A long macchiato topped up is a double shot of espresso with the milk filled to the top.

How to make:

1. Place 14 to 20 grams of ground espresso beans into the dry portafilter
2. Tamp the espresso in the portafilter
3. Select the option on the machine for double shot
4. Stop the shot once it’s brewed 60ml
5. Pour a dash of foamed milk over the espresso
6. Add a few drops of milk over the foam milk
7. Serve in a large latte glass

Method



Short Mac

What's a Short Macchiato?

Short Macchiato or “Short Mac”, is a short black served in a small glass or demitasse cup, with a smudge of foam on top. Short Mac is a smaller version of the Long Mac and served in a smaller glass cup.

How to make:

1. Place 7 to 10 grams of ground espresso beans into the dry portafilter
2. Tamp the espresso in the portafilter
3. Select the option on the machine for double shot
4. Stop the shot once it's brewed for 30ml
5. Pour a dash of foamed milk over the espresso
6. Add a few drops of milk over the foam milk
7. Serve in a short glass

Method



Long Black

What's a Long Black?

A long black is a style of coffee commonly found in New Zealand and Australia. It is similar to an Americano, but with a stronger aroma and taste. A long black is made by pouring a double-shot of espresso or ristretto over hot water. Usually the water is also heated by the espresso machine. A common ratio in cafes is approximately 80ml of water to a double shot of espresso, which is 60ml of coffee.

How to make:

1. Always pour your hot water first (for your crema to sit ontop)
2. Place 14 to 20 grams of ground beans into the dry portafilter
3. Tamp the espresso in the portafilter
4. Stop the shot once it's brewed for 60ml

Method



Cappuccino

What's a Cappuccino?

A cappuccino is an espresso-based coffee drink that originated in Italy. The name is derived from the colour of the hooded robes worn by monks and nuns of the Capuchin order. A cappuccino is traditionally prepared with 1/3 espresso, 1/3 steamed milk, and 1/3 wet foamed milk. Variations of the drink involve the use of cream instead of milk, and flavoring with cinnamon or chocolate powder.

How to make:

1. Place 14 to 20 grams of ground beans into the dry portafilter
2. Tamp the espresso in the portafilter
3. Stop the shot once it's brewed to 60ml
4. Steam the milk while steaming also stretch the milk up to 1.5cm to 2cm
5. Tap the steamed milk onto the counter so any large bubbles pop. This should leave only microfoam smooth and glossy
6. Pour the milk into the espresso, as the cup fills up, the slower you pour the milk the more foam you will get on top
7. Sprinkle chocolate on top

Method



Flat White

What's a Flat White?

A flat white is a coffee drink consisting of espresso with microfoam. It is comparable to a latte, but smaller in volume and with less microfoam, therefore having a higher proportion of coffee to milk, and milk that is more velvety in consistency – allowing the espresso to dominate the flavour, while being supported by the milk.

How to make:

1. Pull a double espresso into a cup or glass.
2. Steam the milk
3. Tap the steamed milk onto the counter so any large bubbles pop.
This should leave only microfoam smooth and glossy. Swirl the pitcher a little to keep the milk and foam from separating before pouring it
4. Pour the milk into the espresso, a flat white requires a faster pour of milk to ensure a thin foam on top

***Tip:** If you get too much foam pour a bit off, before pouring into the coffee.*

Method



Caffe Latte

What's a Latte?

A latte is a coffee drink made with espresso and steamed milk. The term as used in English is a shortened to latte form of the Italian caffè latte, caffelatte or caffelatte, which means "milk with coffee". A latte's is often creme coloured, foamed milk with a thickness the size of a fingers width and often with artwork created in the foam.

How to make:

1. Fill the cup 1/3 with steamed milk
2. Pull a double espresso shot
3. Pour the espresso shot on the side of the glass
4. Ensure a small amount of stiff milk foam sits on top after pouring
5. Serve in a tall glass

Method



Mocha

What's a Mocha?

A caffè mocha, also called mocaccino, is a chocolate-flavored variant of a caffè latte. Other commonly used spellings are mochaccino and also mochachino. The name is derived from the city of Mocha, Yemen, which was one of the centers of early coffee trade.

How to make:

1. Pull a double shot of espresso
2. Pour 2 to 3 teaspoons of your favourite chocolate power into a milk jug with a half full jug of milk
3. Steam the milk while steaming also stretch the milk up to 1cm
4. Pour the milk into the espresso, as the cup fills up, gradually move the cup, so it's level and pour a little faster to get the foam onto the top of the drink
5. Serve in a glass cup with half a sprinkle of chocolate on top

Method



Hot Chocolate

What's a Hot Chocolate?

Hot chocolate is a heated drink consisting of shaved chocolate, melted chocolate or cocoa powder, heated milk or water, and usually a sweetener. Hot chocolate may be topped with whipped cream or marshmallows.

How to make:

1. Pour 2 to 3 teaspoons of your favourite chocolate power into a milk jug with a half full jug of milk
3. Steam the milk while steaming also stretch the milk up to 1cm
4. Pour the milk into your cup, as the cup fills up, gradually move the cup, so it's level and pour a little faster to get the foam onto the top of the drink
5. Serve with whipped cream or marshmallows

