



Artisan Coffee Roasting



Espresso Machine Sales



Wholesale Coffee and Café Supplies

**ROASTING
COFFEE
SINCE
2001**



Custom Coffees

Regional Victoria's First Coffee Roaster

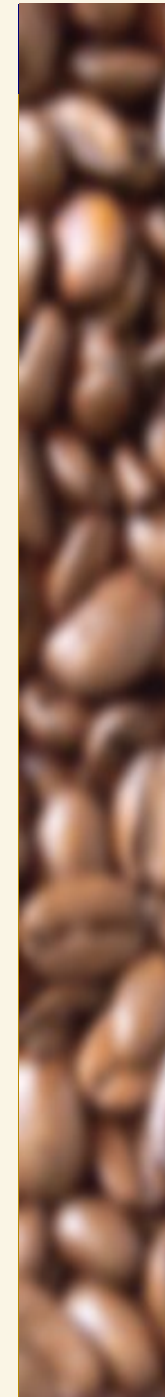
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Espresso Tips

THE PERFECT ESPRESSO

Preheat:

- ☛ Make Sure Espresso Machine and the group handles are at full temperature. This process may take 20 – 40 minutes or more from cold.
- ☛ Always leave group handle clipped to the machine to stay hot.

Grinding:

- ☛ You should grind for your immediate use – ie: grind on demand.
- ☛ From grinding, you have 4 minutes to use the coffee. The quality and fineness of the grind is absolutely critical to the taste.
- ☛ Too coarse, it pours immediately from start button = sour.
Too fine, it doesn't pour at all.
- ☛ Adjust your grind to have around a 4 second pour hesitation from pressing the extract button
'Grind fine, tamp lightly' is the best policy.



Dosing:

- ☛ Forget the 7 or 14 grams per handle rule, it is what it is to get a perfect crema espresso. We typically use a deeper basket always filled to capacity to produce rich dark and sweet espresso.
- ☛ Do not under fill baskets.

Extracting the Espresso:

- ☛ Always make sure the group handles are as hot as the machine.
- ☛ When unclipped, work quickly, do not let it cool.
- ☛ After filling and tamping the group handle, extract immediately.
- ☛ After the 4-second hesitation as described above, it should extract thick, dark and slow - even to the point of 'blobbing'. A 'mission brown' colour is perfect. (This may not be possible on domestic machines) Cease extraction when color turns to a light brown.

