



Special
COFFEE
GUIDE
&
RECIPES

GET **1** | Remarkable
Coffee

BALMFORTH & CO.
YORKSHIRE
www.balmforhandco.co.uk

R S L

COFFEE

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REST



RECIPES

COFFEE

DIY *Brewing Guide*

Here are a few simple brew methods we like to use. We want you to get the most out of our beans from the comfort of your own home.

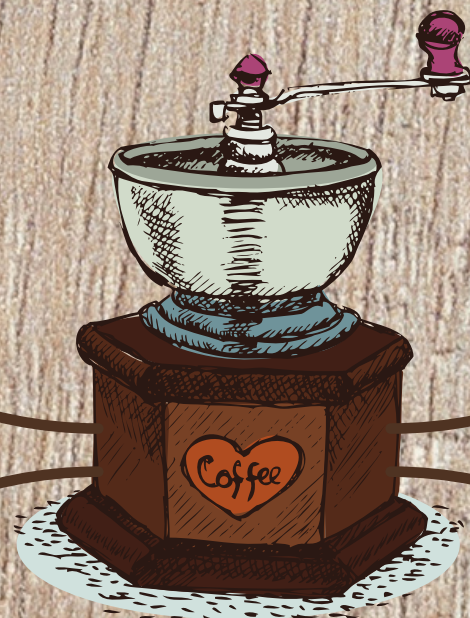
EQUIPMENT



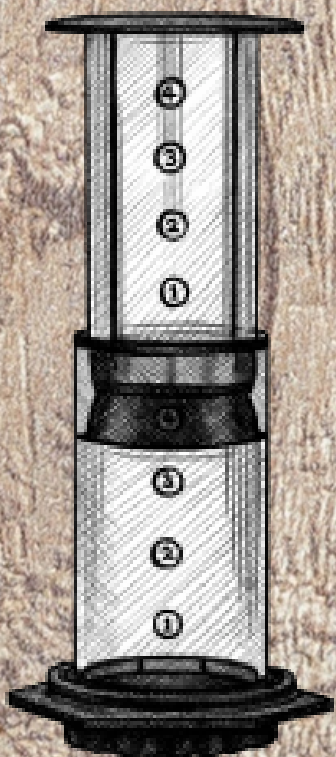
STOVE TOP



FRENCH PRESS



GRINDER

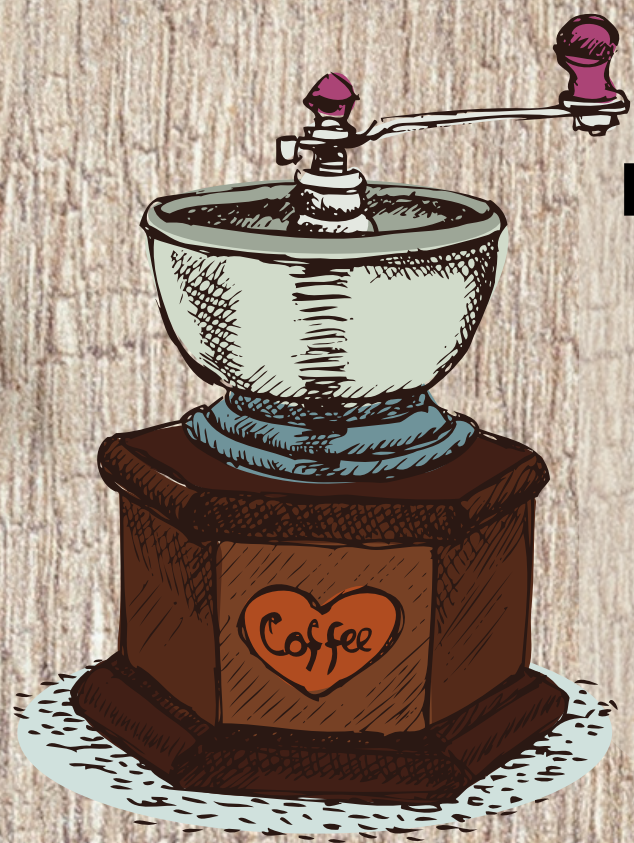


AERO PRESS



FILTER OR DRIP

STOVE TOP *Brewing Guide*



HOME COFFEE BEAN GRINDING IS SIMPLE. USUALLY ALL GRINDERS HAVE A FUNCTION TO CHANGE BETWEEN GRINDING TYPES OR IF IT IS AN ELECTRIC GRINDER YOU MAY HAVE TO FIGURE OUT THE TIME TO GRIND BY TEST AND TRIAL.

GRIND YOUR BEST BEANS

	TYPE	BEST
<p>Fine</p> <p>Finer than table salt, fine grind is typically the size of most pre-ground coffee</p>		 Espresso Machine Moka Pot
<p>Medium-Fine</p> <p>The medium-fine grind is a staple grind size, with texture like table salt</p>		 Aeropress Pour Over Coffee Drippers
<p>Medium</p> <p>The middle of all grind sizes, medium grounds are similar to the consistency of sand</p>		 Aeropress Siphon Brewers
<p>Coarse</p> <p>Coarse grinds are chunky pieces of coffee beans, similar to coarse sea salt</p>		 Percolator French Press
<p>Medium-Coarse</p> <p>Saddling between coarse and medium, this grind looks like rough sand</p>		 Chemex

STOVE TOP *Brewing Guide*



THIS IS A CLASSIC, OLD SCHOOL WAY OF MAKING FRESH COFFEE FROM THE STOVE. DONE RIGHT IN A CLASSIC WAY AND YOU HAVE YOURSELF A BOLD, TASTY ESPRESSO!

GRIND: MEDIUM

METHOD

1. UNSCREW THE THREE SECTIONS OF YOUR ESPRESSO MAKER.
2. FILL THE BOTTOM WITH COLD WATER JUST BELOW THE VALVE LINE, AND THE MIDDLE SECTION WITH GROUND COFFEE, COMPACTING IT SLIGHTLY.
3. PLACE YOUR ESPRESSO MAKER ON A MED/LOW HEAT ON A SMALL HOB.
4. ONCE THE COFFEE BREWS LISTEN FOR A GURGLING SOUND, TURN OFF ONCE THERE IS NO MORE COFFEE COMING OUT OF THE SPOUT.
5. POUR SLOWLY AND ENJOY!

**TOP TIP:
POUR SLOWLY
AND ENJOY**

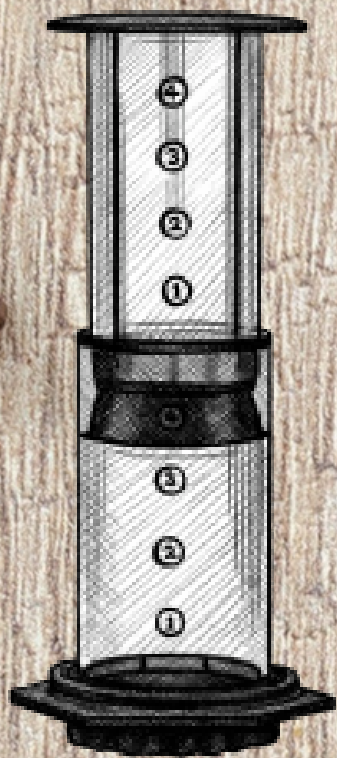


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AEROPRESS

Brewing Guide



THE NEWEST METHOD TO EMBRACE THE COFFEE WORLD, THE AEROPRESS IS A GREAT WAY TO EXTRACT FLAVOUR AND EASY TO CLEAN AFTERWARDS. WE SUGGEST USING A SINGLE ORIGIN COFFEE WITH THIS METHOD.

GRIND: MEDIUM/FINE

METHOD

1. ATTACH THE PLUNGER TO THE BODY OF THE AEROPRESS SO THE FILTER CAP FACES UPWARDS, PLACE FILTER PAPER IN CAP AND RINSE WITH WATER.
2. BOIL WATER AND ALLOW IT COOL TO AROUND 92°C, PREHEATING THE AEROPRESS IN THE PROCESS.
3. ADD 17G OF COFFEE INTO AEROPRESS, ADDING 50ML OF WATER FOR HOT BLOOM.
4. AFTER 30 SECONDS HAS PASSED, SLOWLY POUR THE REMAINING 200ML OF WATER.
5. AFTER 1:30 HAS PASSED, PLACE THE CAP ON THE AEROPRESS, FLIP OVER AND PLUNGE SLOWLY.
6. STOP ONCE YOU HEAR THE AIR BEING PUSHED OUT THE FILTER.



TOP TIP:

GENTLY, CONSISTENT PRESSURE IS KEY TO REDUCING BITTERNESS AND ADDING FLAVOUR!

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FRENCH PRESS

Brewing Guide

THIS IS ONE OF THE MOST POPULAR WAYS OF BREWING COFFEE IN THE UK AND IS GREAT IF YOU'RE IN THE MOOD FOR SHARING.



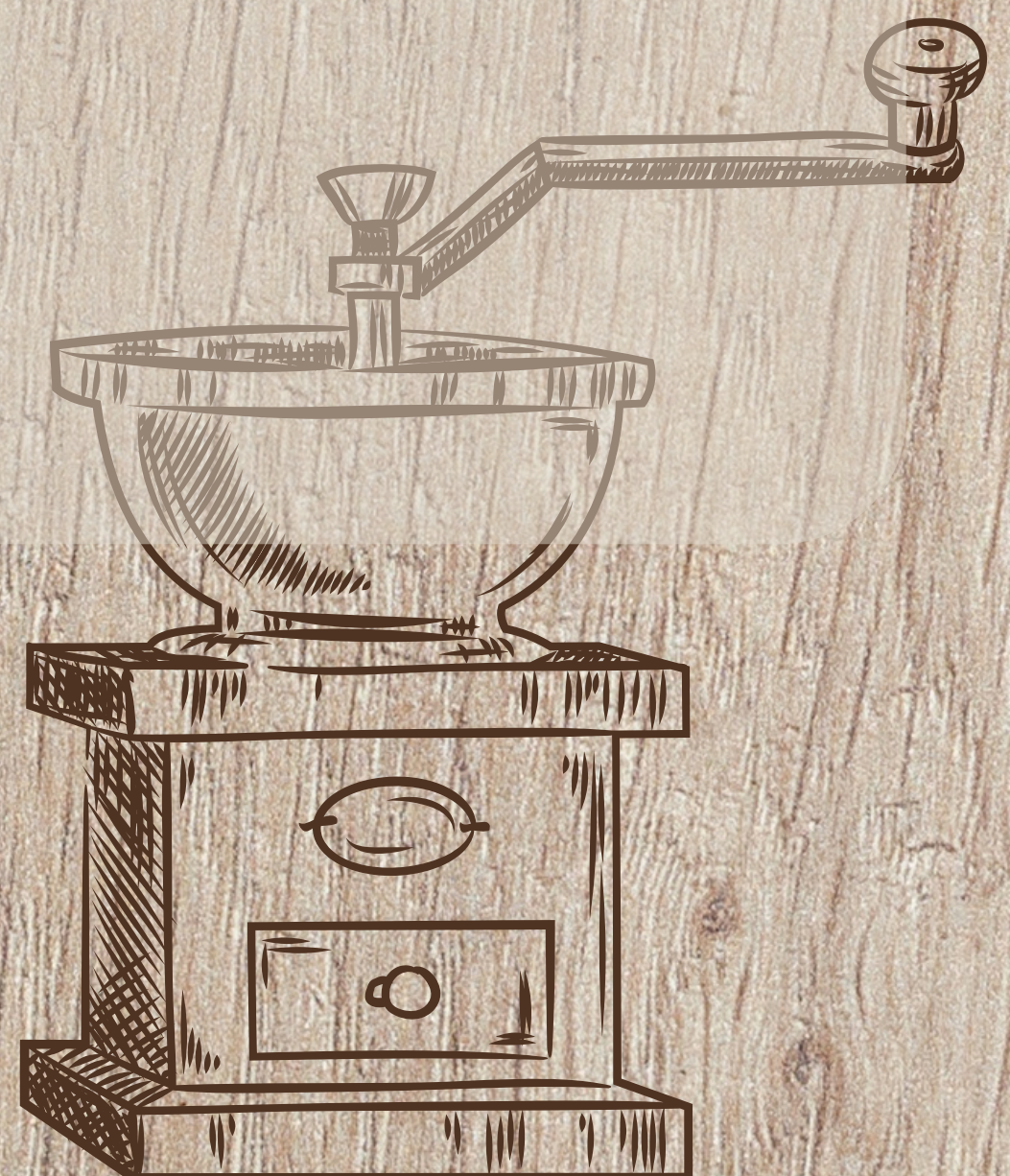
GRIND: COARSE

METHOD

1. BOIL WATER AND ALLOW TO COOL TO 92°C, PREHEAT YOUR CAFETIERE.
2. FOR A 3 CUP CAFETIERE WEIGH OUT 20G OF FRESHLY GROUND COFFEE.
3. ADD 50ML OF WATER AND START TIMER.
4. AFTER 30 SECONDS HAS PASSED, ADD THE REMAINING WATER AND STIR GENTLY.
5. AFTER 4:00 HAS PASSED, PLUNGE SLOWLY AND SERVE!

TOP TIP:

USE THE SAME RATIO OF COFFEE TO WATER IF YOU HAVE A LARGER CAFETIERE.



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FILTER COFFEE *Brewing Guide*

CHEMEX



THIS METHOD PRODUCES A TRANSLUCENT, CLEAN TASTING CUP OF COFFEE, TRY A SINGLE PLANTATION COFFEE AND ALLOW THE SUBTLE FLAVOURS TO DEVELOP

GRIND: FINE

METHOD

- 1. BOIL WATER AND ALLOW IT TO COOL TO 92°C.**
- 2. PLACE FILTER PAPER IN THE V60 AND RINSE WITH HOT WATER, THIS RINSES THE PAPER AND PREHEATS THE V60.**
- 3. ADD 20G OF FRESHLY GROUND COFFEE AND ADD 30ML OF WATER – START TIMER.**
- 4. AFTER 30 SECONDS, POUR A FURTHER 270ML OVER THE GRINDS SLOWLY, AGITATING THE COFFEE.**
- 5. AFTER 1:30 ALLOW THE COFFEE TO DRIP THROUGH THE FILTER, IT SHOULD TAKE A FURTHER MINUTE.**
- 6. REMOVE THE V60 FROM YOUR DECANTER AND ENJOY**

TOP TIP:

POUR IN SMALL, CIRCLE MOTIONS MOVING AROUND THE COFFEE GRINDS HELPS THE COFFEE TO SEPARATE AND BREW BETTER.



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COFFEE BARISTA *Brewing Guide*

Depending on your taste preferences and profiles, espresso is not for the faint of heart (or former Folgers fiend). Do not be put off, though, as the more high-end your machine, the more of the work it will do for you and, so, offset some inaccuracies in measuring grinds or timing out a shot.

EQUIPMENT



COFFEE MACHINE



COFFEE GRINDER

COFFEE MACHINE

Brewing Guide

QUICK 3-STEP GUIDE:

BE SURE TO GIVE YOUR MACHINE, REGARDLESS OF MAKE AND MODEL, TIME TO WARM UP; USE THIS TIME TO CALIBRATE YOUR AUTOMATIC GRINDER OR MANUAL COFFEE BEAN GRINDER SO THAT COFFEE GRIND IS NOT TOO COARSE AND NOT TOO FINE...BUT JUST RIGHT!

ONCE YOUR MACHINE IS PURRING ALONG, REMOVE THE PORTAFILTER FROM THE HEAD, PULL YOUR GRINDS (TIPS BELOW), TAP AND TAMP, REINSERT AND HIT START

AFTER 25 TO 30 SECONDS, AND NO ERRANT WATER STREAMS, YOU SHOULD HAVE A NICE DOUBLE ESPRESSO WITH CREMA TO BOOT...SIP...SAVOR...AND ENJOY!

COMMON MISTAKES

PULLING A NICE DOUBLESHOT OF ESPRESSO SHOULD NOT TAKE LONGER THAN 30 SECONDS; IF IT DOES, THEN GO BACK TO YOUR GRINDER AND ADJUST THE SETTINGS. REMEMBER THAT IF IT RUNS FAST, THEN YOU NEED TO MAKE THE GRINDS MORE FINE SO THE WATER RUNS SLOWER AND THE OPPOSITE IF IT IS TAKING FOREVER FOR YOU TO GET YOUR CAFFEINE!

TOP TIP:

FOR BEST RESULTS TAKE A BARISTA TRAINING COURSE. YOU CAN FIND FREE TRAINING WITH COMPANIES LIKE BALMFORTH & CO

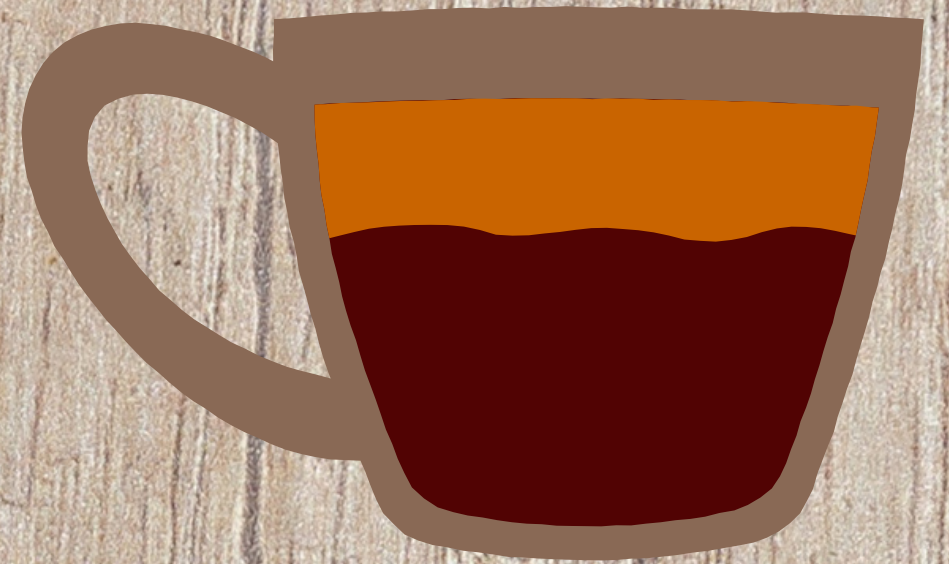


COFFEE

Recipes

ESPRESSO

HERE IS A BASIC RECIPE FOR MAKING AN ESPRESSO:



INGREDIENTS:

- FINELY GROUND COFFEE BEANS
- WATER
- ESPRESSO MACHINE

INSTRUCTIONS:

1. FILL THE ESPRESSO MACHINE'S WATER TANK WITH FRESH WATER.
2. TURN ON THE MACHINE AND LET IT HEAT UP.
3. GRIND 1 TO 2 OUNCES OF COFFEE BEANS, MAKING SURE THE GRIND SIZE IS FINE ENOUGH FOR ESPRESSO.
4. PLACE THE GROUND COFFEE INTO THE PORTAFILTER BASKET.
5. TAMP THE GROUND COFFEE DOWN USING A TAMPER TO ENSURE AN EVEN EXTRACTION.
6. ATTACH THE PORTAFILTER TO THE MACHINE.
7. PLACE A CUP UNDER THE PORTAFILTER TO CATCH THE ESPRESSO SHOT.
8. TURN ON THE BREWING FUNCTION.
9. WAIT FOR THE SHOT TO BE COMPLETED, USUALLY TAKING 25-30 SECONDS.
10. ENJOY YOUR FRESHLY BREWED ESPRESSO!

NOTE: THIS RECIPE IS FOR A SINGLE SHOT OF ESPRESSO. FOR A DOUBLE SHOT, DOUBLE THE AMOUNT OF GROUND COFFEE AND INCREASE THE BREWING TIME TO APPROXIMATELY 45-50 SECONDS.

COFFEE

Recipes

AMERICANO

HERE IS A RECIPE FOR MAKING AN AMERICANO COFFEE:

INGREDIENTS:

- HOT WATER
- FRESHLY BREWED ESPRESSO



INSTRUCTIONS:

1. BREW A SHOT OF ESPRESSO USING AN ESPRESSO MACHINE OR MOKA POT.
2. FILL A CUP WITH HOT WATER.
3. POUR THE FRESHLY BREWED ESPRESSO INTO THE CUP OF HOT WATER.
4. STIR TO COMBINE.
5. ENJOY YOUR AMERICANO COFFEE!

NOTE: THE RATIO OF ESPRESSO TO HOT WATER CAN BE ADJUSTED TO YOUR LIKING. A TRADITIONAL AMERICANO HAS EQUAL PARTS OF BOTH. IF YOU PREFER A STRONGER COFFEE, USE LESS HOT WATER. IF YOU PREFER A MILDER COFFEE, USE MORE HOT WATER.

COFFEE

Recipes

CAPPUCCINO

HERE IS A RECIPE FOR
MAKING A CAPPUCCINO:



INGREDIENTS:

- FRESHLY BREWED ESPRESSO
- STEAMED MILK
- MILK FOAM
- COCOA POWDER OR CINNAMON
(OPTIONAL, FOR GARNISH)

INSTRUCTIONS:

1. BREW A SHOT OF ESPRESSO USING AN ESPRESSO MACHINE OR MOKA POT.
2. FILL A PITCHER WITH COLD MILK AND STEAM THE MILK USING AN ESPRESSO MACHINE OR A MILK FROTHER UNTIL IT REACHES ABOUT 140-150°F.
3. POUR THE STEAMED MILK INTO A CUP, CREATING A 1/3 LAYER OF MILK.
4. SPOON THE MILK FOAM ON TOP OF THE STEAMED MILK, CREATING A 1/3 LAYER OF FOAM.
5. POUR THE FRESHLY BREWED ESPRESSO INTO THE CUP, OVER THE FOAM.
6. SPRINKLE COCOA POWDER OR CINNAMON ON TOP OF THE FOAM, IF DESIRED.
7. ENJOY YOUR CAPPUCCINO!

NOTE: THE LAYERS CAN BE ADJUSTED TO YOUR PREFERENCE. SOME PEOPLE LIKE MORE FOAM, WHILE OTHERS PREFER MORE STEAMED MILK. EXPERIMENT TO FIND YOUR PERFECT RATIO!

COFFEE

Recipes

CAFÉ LATTE

HERE IS A RECIPE FOR
MAKING A CAFÉ LATTE:



INGREDIENTS:

- FRESHLY BREWED ESPRESSO
- STEAMED MILK
- MILK FOAM

INSTRUCTIONS:

1. BREW A SHOT OF ESPRESSO USING AN ESPRESSO MACHINE OR MOKA POT.
2. FILL A PITCHER WITH COLD MILK AND STEAM THE MILK USING AN ESPRESSO MACHINE OR A MILK FROTHER UNTIL IT REACHES ABOUT 140-150°F.
3. POUR THE FRESHLY BREWED ESPRESSO INTO A CUP.
4. POUR THE STEAMED MILK INTO THE CUP, CREATING A 2/3 LAYER OF MILK.
5. SPOON THE MILK FOAM ON TOP OF THE STEAMED MILK, CREATING A 1/3 LAYER OF FOAM.
6. ENJOY YOUR CAFÉ LATTE!

NOTE: THE LAYERS CAN BE ADJUSTED TO YOUR PREFERENCE. SOME PEOPLE LIKE MORE FOAM, WHILE OTHERS PREFER MORE STEAMED MILK. EXPERIMENT TO FIND YOUR PERFECT RATIO!

COFFEE

Recipes

MACCHIATO

HERE IS A RECIPE FOR MAKING
A MACCHIATO COFFEE:



INGREDIENTS:

- FRESHLY BREWED ESPRESSO
- MILK FOAM

INSTRUCTIONS:

1. BREW A SHOT OF ESPRESSO USING AN ESPRESSO MACHINE OR MOKA POT.
2. FILL A PITCHER WITH COLD MILK AND STEAM THE MILK USING AN ESPRESSO MACHINE OR A MILK FROTHER UNTIL IT REACHES ABOUT 140-150°F.
3. SPOON THE MILK FOAM INTO AN ESPRESSO CUP.
4. POUR THE FRESHLY BREWED ESPRESSO OVER THE MILK FOAM.
5. ENJOY YOUR MACCHIATO COFFEE!

NOTE: A TRADITIONAL MACCHIATO HAS A SMALL AMOUNT OF MILK FOAM, USUALLY JUST A FEW TEASPOONS, WITH THE MAJORITY OF THE CUP FILLED WITH ESPRESSO. HOWEVER, THE AMOUNT OF MILK FOAM CAN BE ADJUSTED TO YOUR PREFERENCE.

COFFEE

Recipes

FRAPPE

HERE IS A RECIPE FOR
MAKING A CLASSIC
FRAPPÉ COFFEE:



INGREDIENTS:

- STRONG COFFEE, CHILLED
- SUGAR
- ICE
- MILK
- WHIPPED CREAM (OPTIONAL, FOR GARNISH)
- CHOCOLATE SYRUP (OPTIONAL, FOR GARNISH)

INSTRUCTIONS:

1. BREW A STRONG COFFEE AND LET IT COOL IN THE REFRIGERATOR.
2. IN A BLENDER, COMBINE 2-3 TABLESPOONS OF THE CHILLED COFFEE, 2 TABLESPOONS OF SUGAR, AND A CUP OF ICE.
3. BLEND UNTIL THE MIXTURE IS SMOOTH AND THE ICE IS CRUSHED.
4. POUR THE MIXTURE INTO A GLASS.
5. ADD COLD MILK TO THE GLASS, FILLING IT UP TO ABOUT 3/4 FULL.
6. STIR TO COMBINE.
7. TOP WITH WHIPPED CREAM AND A DRIZZLE OF CHOCOLATE SYRUP, IF DESIRED.
8. ENJOY YOUR FRAPPÉ COFFEE!

NOTE: THE RECIPE CAN BE ADJUSTED TO YOUR PREFERENCE. YOU CAN ADD MORE OR LESS SUGAR DEPENDING ON HOW SWEET YOU LIKE YOUR COFFEE. YOU CAN ALSO EXPERIMENT WITH DIFFERENT FLAVORS BY ADDING VANILLA EXTRACT, CINNAMON, OR FLAVORED SYRUPS.

COFFEE

Recipes

HAZELNUT CAPPUCCINO

HERE IS A RECIPE FOR MAKING
A HAZELNUT CAPPUCCINO:



INGREDIENTS:

- FRESHLY BREWED ESPRESSO
- STEAMED MILK
- MILK FOAM
- HAZELNUT SYRUP
- COCOA POWDER OR CHOPPED HAZELNUTS (OPTIONAL, FOR GARNISH)



INSTRUCTIONS:

1. BREW A SHOT OF ESPRESSO USING AN ESPRESSO MACHINE OR MOKA POT.
2. FILL A PITCHER WITH COLD MILK AND STEAM THE MILK USING AN ESPRESSO MACHINE OR A MILK FROTHER UNTIL IT REACHES ABOUT 140-150°F.
3. POUR A SHOT OF HAZELNUT SYRUP INTO AN ESPRESSO CUP.
4. POUR THE FRESHLY BREWED ESPRESSO OVER THE HAZELNUT SYRUP.
5. POUR THE STEAMED MILK INTO THE CUP, CREATING A 2/3 LAYER OF MILK.
6. SPOON THE MILK FOAM ON TOP OF THE STEAMED MILK, CREATING A 1/3 LAYER OF FOAM.
7. SPRINKLE COCOA POWDER OR CHOPPED HAZELNUTS ON TOP OF THE FOAM, IF DESIRED.
8. ENJOY YOUR HAZELNUT CAPPUCCINO!

NOTE: THE AMOUNT OF HAZELNUT SYRUP CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH A SMALL AMOUNT AND ADD MORE IF NEEDED.

COFFEE

Recipes

MOCHA

HERE IS A RECIPE FOR MAKING
A MOCHA COFFEE:

INGREDIENTS:

- FRESHLY BREWED ESPRESSO
- STEAMED MILK
- CHOCOLATE SYRUP
- COCOA POWDER OR WHIPPED CREAM
(OPTIONAL, FOR GARNISH)



INSTRUCTIONS:

1. BREW A SHOT OF ESPRESSO USING AN ESPRESSO MACHINE OR MOKA POT.
2. FILL A PITCHER WITH COLD MILK AND STEAM THE MILK USING AN ESPRESSO MACHINE OR A MILK FROTHER UNTIL IT REACHES ABOUT 140-150°F.
3. POUR A SHOT OF CHOCOLATE SYRUP INTO AN ESPRESSO CUP.
4. POUR THE FRESHLY BREWED ESPRESSO OVER THE CHOCOLATE SYRUP.
5. POUR THE STEAMED MILK INTO THE CUP, FILLING IT UP TO ABOUT 2/3 FULL.
6. STIR TO COMBINE.
7. SPRINKLE COCOA POWDER OR TOP WITH WHIPPED CREAM, IF DESIRED.
8. ENJOY YOUR MOCHA COFFEE!

NOTE: THE AMOUNT OF CHOCOLATE SYRUP CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH A SMALL AMOUNT AND ADD MORE IF NEEDED. YOU CAN ALSO EXPERIMENT WITH DIFFERENT FLAVORS OF SYRUPS TO FIND YOUR PERFECT COMBINATION.

COFFEE

Recipes

MOCHA MACCHIATO

HERE IS A RECIPE FOR MAKING
A MOCHA MACCHIATO:



INGREDIENTS:

- FRESHLY BREWED ESPRESSO
- CHOCOLATE SYRUP
- STEAMED MILK
- MILK FOAM
- COCOA POWDER OR WHIPPED CREAM
[OPTIONAL, FOR GARNISH]

INSTRUCTIONS:

1. BREW A SHOT OF ESPRESSO USING AN ESPRESSO MACHINE OR MOKA POT.
2. FILL A PITCHER WITH COLD MILK AND STEAM THE MILK USING AN ESPRESSO MACHINE OR A MILK FROTHER UNTIL IT REACHES ABOUT 140-150°F.
3. POUR A SHOT OF CHOCOLATE SYRUP INTO AN ESPRESSO CUP.
4. POUR THE FRESHLY BREWED ESPRESSO OVER THE CHOCOLATE SYRUP.
5. SPOON THE STEAMED MILK INTO THE CUP, CREATING A SMALL LAYER OF MILK ON TOP OF THE ESPRESSO.
6. SPOON THE MILK FOAM ON TOP OF THE STEAMED MILK, CREATING ANOTHER SMALL LAYER OF FOAM.
7. SPRINKLE COCOA POWDER OR TOP WITH WHIPPED CREAM, IF DESIRED.
8. ENJOY YOUR MOCHA MACCHIATO!

NOTE: THE AMOUNT OF CHOCOLATE SYRUP CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH A SMALL AMOUNT AND ADD MORE IF NEEDED. THE LAYERS OF MILK AND FOAM CAN ALSO BE ADJUSTED TO YOUR PREFERENCE.

COFFEE

Recipes

IRISH COFFEE

HERE IS A RECIPE FOR MAKING AN IRISH COFFEE:

INGREDIENTS:

- STRONG COFFEE
- IRISH WHISKEY
- BROWN SUGAR
- HEAVY CREAM



INSTRUCTIONS:

1. FILL A HEAT-PROOF GLASS OR MUG WITH HOT WATER AND LET IT SIT FOR A MINUTE TO WARM UP THE GLASS.
2. POUR OUT THE HOT WATER AND ADD A SHOT (1 1/2 OUNCES) OF IRISH WHISKEY TO THE GLASS.
3. BREW A STRONG COFFEE AND ADD ENOUGH TO FILL THE GLASS ABOUT 3/4 FULL.
4. STIR IN 1-2 TEASPOONS OF BROWN SUGAR UNTIL DISSOLVED.
5. POUR HEAVY CREAM INTO A SEPARATE BOWL AND WHIP UNTIL SOFT PEAKS FORM.
6. SPOON THE WHIPPED CREAM ON TOP OF THE COFFEE MIXTURE, CREATING A 1/2 INCH LAYER OF CREAM.
7. DO NOT STIR.
8. ENJOY YOUR IRISH COFFEE!

NOTE: THE RECIPE CAN BE ADJUSTED TO YOUR PREFERENCE. YOU CAN USE MORE OR LESS BROWN SUGAR DEPENDING ON HOW SWEET YOU LIKE YOUR COFFEE. YOU CAN ALSO EXPERIMENT WITH DIFFERENT TYPES OF WHISKEY TO FIND YOUR PERFECT COMBINATION.

COFFEE

Rest of Recipes

RISTRETTO

HERE IS A RECIPE FOR MAKING
A RISTRETTO:



INGREDIENTS:

- FRESHLY GROUND COFFEE BEANS
- HOT WATER

A RISTRETTO IS A TYPE OF ESPRESSO COFFEE THAT IS MADE USING LESS WATER AND MORE CONCENTRATED COFFEE. IT IS A SHORTER AND STRONGER ESPRESSO SHOT, TYPICALLY CONTAINING ABOUT HALF THE AMOUNT OF WATER COMPARED TO A STANDARD ESPRESSO SHOT.

INSTRUCTIONS:

1. GRIND COFFEE BEANS AND MEASURE OUT 7-10 GRAMS OF COFFEE.
2. FILL THE ESPRESSO MACHINE WITH FRESH WATER AND HEAT THE WATER TO THE DESIRED TEMPERATURE (TYPICALLY BETWEEN 195-205°F).
3. TAMP THE GROUND COFFEE INTO THE PORTAFILTER BASKET AND LOCK THE PORTAFILTER INTO THE ESPRESSO MACHINE.
4. START THE EXTRACTION PROCESS AND ALLOW THE ESPRESSO TO FLOW INTO THE CUP FOR ABOUT 15-20 SECONDS, OR UNTIL YOU REACH ABOUT 20-30 MILLILITERS OF LIQUID.
5. STOP THE EXTRACTION PROCESS AND ENJOY YOUR RISTRETTO!

NOTE: THE AMOUNT OF COFFEE AND TIME FOR EXTRACTION CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH THE RECOMMENDED AMOUNT OF COFFEE AND TIME AND ADJUST AS NEEDED. THE KEY TO A GOOD RISTRETTO IS TO USE HIGH-QUALITY COFFEE BEANS AND TO EXTRACT JUST ENOUGH ESPRESSO TO ACHIEVE THE DESIRED CONCENTRATION AND FLAVOR.

COFFEE

Rest of Recipes

DOPPIO

HERE IS A RECIPE FOR MAKING A DOPPIO:



INGREDIENTS:

- FRESHLY GROUND COFFEE BEANS
- HOT WATER

A DOPPIO IS A DOUBLE SHOT OF ESPRESSO COFFEE. IT IS A STRONGER AND MORE CONCENTRATED COFFEE COMPARED TO A SINGLE SHOT OF ESPRESSO.

INSTRUCTIONS:

1. GRIND COFFEE BEANS AND MEASURE OUT 14-20 GRAMS OF COFFEE.
2. FILL THE ESPRESSO MACHINE WITH FRESH WATER AND HEAT THE WATER TO THE DESIRED TEMPERATURE (TYPICALLY BETWEEN 195-205°F).
3. TAMP THE GROUND COFFEE INTO THE PORTAFILTER BASKET AND LOCK THE PORTAFILTER INTO THE ESPRESSO MACHINE.
4. START THE EXTRACTION PROCESS AND ALLOW THE ESPRESSO TO FLOW INTO THE CUP FOR ABOUT 25-30 SECONDS, OR UNTIL YOU REACH ABOUT 40-60 MILLILITERS OF LIQUID.
5. STOP THE EXTRACTION PROCESS AND ENJOY YOUR DOPPIO!

NOTE: THE AMOUNT OF COFFEE AND TIME FOR EXTRACTION CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH THE RECOMMENDED AMOUNT OF COFFEE AND TIME AND ADJUST AS NEEDED. THE KEY TO A GOOD DOPPIO IS TO USE HIGH-QUALITY COFFEE BEANS AND TO EXTRACT JUST ENOUGH ESPRESSO TO ACHIEVE THE DESIRED CONCENTRATION AND FLAVOR.

COFFEE

Rest of Recipes

LUNGO

HERE IS A RECIPE FOR MAKING
A LUNGO:



INGREDIENTS:

- FRESHLY GROUND COFFEE BEANS
- HOT WATER

A LUNGO IS A TYPE OF ESPRESSO COFFEE THAT IS MADE USING MORE WATER AND LESS CONCENTRATED COFFEE. IT IS A LONGER AND MILDER ESPRESSO SHOT, TYPICALLY CONTAINING ABOUT DOUBLE THE AMOUNT OF WATER COMPARED TO A STANDARD ESPRESSO SHOT.

INSTRUCTIONS:

1. GRIND COFFEE BEANS AND MEASURE OUT 7-10 GRAMS OF COFFEE.
2. FILL THE ESPRESSO MACHINE WITH FRESH WATER AND HEAT THE WATER TO THE DESIRED TEMPERATURE (TYPICALLY BETWEEN 195-205°F).
3. TAMP THE GROUND COFFEE INTO THE PORTAFILTER BASKET AND LOCK THE PORTAFILTER INTO THE ESPRESSO MACHINE.
4. START THE EXTRACTION PROCESS AND ALLOW THE ESPRESSO TO FLOW INTO THE CUP FOR ABOUT 25-30 SECONDS, OR UNTIL YOU REACH ABOUT 60-90 MILLILITERS OF LIQUID.
5. STOP THE EXTRACTION PROCESS AND ENJOY YOUR LUNGO!

NOTE: THE AMOUNT OF COFFEE AND TIME FOR EXTRACTION CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH THE RECOMMENDED AMOUNT OF COFFEE AND TIME AND ADJUST AS NEEDED. THE KEY TO A GOOD LUNGO IS TO USE HIGH-QUALITY COFFEE BEANS AND TO EXTRACT JUST ENOUGH ESPRESSO TO ACHIEVE THE DESIRED CONCENTRATION AND FLAVOR.

COFFEE

Rest of Recipes

CAFE CREMA

**HERE IS A RECIPE FOR MAKING
A CAFE CREMA:**



INGREDIENTS:

- FRESHLY GROUND COFFEE BEANS
- HOT WATER

CAFÉ CRÈMA IS A TYPE OF COFFEE THAT IS SIMILAR TO A LUNGO BUT WITH A LONGER EXTRACTION TIME AND A HIGHER VOLUME OF LIQUID. IT IS OFTEN DESCRIBED AS HAVING A RICH, SMOOTH AND CREAMY FLAVOR.

INSTRUCTIONS:

1. GRIND COFFEE BEANS AND MEASURE OUT 7-10 GRAMS OF COFFEE.
2. FILL THE ESPRESSO MACHINE WITH FRESH WATER AND HEAT THE WATER TO THE DESIRED TEMPERATURE (TYPICALLY BETWEEN 195-205°F).
3. TAMP THE GROUND COFFEE INTO THE PORTAFILTER BASKET AND LOCK THE PORTAFILTER INTO THE ESPRESSO MACHINE.
4. START THE EXTRACTION PROCESS AND ALLOW THE ESPRESSO TO FLOW INTO THE CUP FOR ABOUT 40-50 SECONDS, OR UNTIL YOU REACH ABOUT 60-100 MILLILITERS OF LIQUID.
5. STOP THE EXTRACTION PROCESS AND ENJOY YOUR CAFÉ CRÈMA!

NOTE: THE AMOUNT OF COFFEE AND TIME FOR EXTRACTION CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH THE RECOMMENDED AMOUNT OF COFFEE AND TIME AND ADJUST AS NEEDED. THE KEY TO A GOOD CAFÉ CRÈMA IS TO USE HIGH-QUALITY COFFEE BEANS AND TO EXTRACT JUST ENOUGH ESPRESSO TO ACHIEVE THE DESIRED CONCENTRATION AND FLAVOR.

COFFEE

Rest of Recipes

ESPRESSINO

HERE IS A RECIPE FOR MAKING
A ESPRESSINO:



INGREDIENTS:

- FRESHLY GROUND COFFEE BEANS
- HOT WATER
- MILK
- CHOCOLATE SYRUP OR COCOA POWDER

AN ESPRESSINO IS AN ITALIAN COFFEE DRINK THAT COMBINES ESPRESSO COFFEE WITH HOT MILK AND CHOCOLATE. IT IS SIMILAR TO A CAPPUCINO, BUT WITH ADDED CHOCOLATE SYRUP OR COCOA POWDER.

INSTRUCTIONS:

1. GRIND COFFEE BEANS AND MEASURE OUT 7-10 GRAMS OF COFFEE.
2. FILL THE ESPRESSO MACHINE WITH FRESH WATER AND HEAT THE WATER TO THE DESIRED TEMPERATURE (TYPICALLY BETWEEN 195-205°F).
3. TAMP THE GROUND COFFEE INTO THE PORTAFILTER BASKET AND LOCK THE PORTAFILTER INTO THE ESPRESSO MACHINE.
4. START THE EXTRACTION PROCESS AND ALLOW THE ESPRESSO TO FLOW INTO A CUP FOR ABOUT 25-30 SECONDS, OR UNTIL YOU REACH ABOUT 30-40 MILLILITERS OF LIQUID.
5. WHILE THE ESPRESSO IS BREWING, HEAT THE MILK IN A SEPARATE CUP UNTIL IT IS HOT AND FROTHY.
6. ADD THE DESIRED AMOUNT OF CHOCOLATE SYRUP OR COCOA POWDER TO THE ESPRESSO.
7. POUR THE HOT MILK OVER THE ESPRESSO AND CHOCOLATE MIXTURE, FILLING THE CUP ABOUT TWO-THIRDS FULL.
8. SPOON THE FROTHED MILK ON TOP OF THE ESPRESSINO.
9. ENJOY YOUR ESPRESSINO!

NOTE: THE AMOUNT OF COFFEE, MILK, AND CHOCOLATE CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH THE RECOMMENDED AMOUNT AND ADJUST AS NEEDED. THE KEY TO A GOOD ESPRESSINO IS TO USE HIGH-QUALITY COFFEE BEANS, TO FROTH THE MILK PROPERLY, AND TO EXTRACT JUST ENOUGH ESPRESSO TO ACHIEVE THE DESIRED CONCENTRATION AND FLAVOR.

COFFEE

Rest of Recipes

CAFE AFFOGATO

HERE IS A RECIPE FOR MAKING
A CAFE AFFOGATO:



INGREDIENTS:

- FRESHLY GROUND COFFEE BEANS
- HOT WATER
- VANILLA ICE CREAM

AN AFFOGATO IS AN ITALIAN COFFEE-BASED DESSERT THAT CONSISTS OF A SCOOP OF VANILLA ICE CREAM TOPPED WITH A SHOT OF HOT ESPRESSO. THE ESPRESSO "DROWNS" THE ICE CREAM, CREATING A RICH AND CREAMY TREAT.

INSTRUCTIONS:

1. SCOOP A BALL OF VANILLA ICE CREAM INTO A DESSERT CUP OR SMALL BOWL.
2. GRIND COFFEE BEANS AND MEASURE OUT 7-10 GRAMS OF COFFEE.
3. FILL THE ESPRESSO MACHINE WITH FRESH WATER AND HEAT THE WATER TO THE DESIRED TEMPERATURE (TYPICALLY BETWEEN 195-205°F).
4. TAMP THE GROUND COFFEE INTO THE PORTAFILTER BASKET AND LOCK THE PORTAFILTER INTO THE ESPRESSO MACHINE.
5. START THE EXTRACTION PROCESS AND ALLOW THE ESPRESSO TO FLOW INTO A SMALL PITCHER OR A DEMITASSE CUP.
6. SLOWLY POUR THE HOT ESPRESSO OVER THE VANILLA ICE CREAM.
7. SERVE IMMEDIATELY AND ENJOY YOUR AFFOGATO!

NOTE: YOU CAN ADJUST THE AMOUNT OF ICE CREAM AND ESPRESSO TO YOUR PREFERENCE. START WITH ONE SCOOP OF ICE CREAM AND A SHOT OF ESPRESSO AND ADJUST AS NEEDED. THE KEY TO A GOOD AFFOGATO IS TO USE HIGH-QUALITY COFFEE BEANS AND TO EXTRACT A STRONG AND FLAVORFUL ESPRESSO SHOT.

COFFEE

Rest of Recipes

CAFE CON HIELO

HERE IS A RECIPE FOR MAKING
A CAFE CON HIELO:



INGREDIENTS:

- FRESHLY GROUND COFFEE BEANS
- HOT WATER
- ICE CUBES

CAFÉ CON HIELO IS A SPANISH COFFEE DRINK THAT CONSISTS OF A SHOT OF ESPRESSO POURED OVER ICE. IT IS A POPULAR REFRESHMENT IN SPAIN DURING THE HOT SUMMER MONTHS.

INSTRUCTIONS:

1. FILL A TALL GLASS WITH ICE CUBES.
2. GRIND COFFEE BEANS AND MEASURE OUT 7-10 GRAMS OF COFFEE.
3. FILL THE ESPRESSO MACHINE WITH FRESH WATER AND HEAT THE WATER TO THE DESIRED TEMPERATURE (TYPICALLY BETWEEN 195-205°F).
4. TAMP THE GROUND COFFEE INTO THE PORTAFILTER BASKET AND LOCK THE PORTAFILTER INTO THE ESPRESSO MACHINE.
5. START THE EXTRACTION PROCESS AND ALLOW THE ESPRESSO TO FLOW INTO A SMALL PITCHER OR A DEMITASSE CUP.
6. SLOWLY POUR THE HOT ESPRESSO OVER THE ICE IN THE GLASS.
7. STIR GENTLY TO MIX THE ESPRESSO WITH THE ICE.
8. SERVE IMMEDIATELY AND ENJOY YOUR CAFÉ CON HIELO!

NOTE: THE AMOUNT OF COFFEE AND ICE CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH A SHOT OF ESPRESSO AND A GLASS FILLED WITH ICE AND ADJUST AS NEEDED. THE KEY TO A GOOD CAFÉ CON HIELO IS TO USE HIGH-QUALITY COFFEE BEANS AND TO EXTRACT A STRONG AND FLAVORFUL ESPRESSO SHOT.

COFFEE

Rest of Recipes

CAFÉ CUBANO

HERE IS A RECIPE FOR MAKING
A CAFÉ CUBANO:



INGREDIENTS:

- FRESHLY GROUND COFFEE BEANS
- HOT WATER
- DEMERARA SUGAR

CAFÉ CUBANO IS A TRADITIONAL CUBAN COFFEE THAT IS KNOWN FOR ITS STRONG AND SWEET FLAVOR. IT IS MADE BY BREWING ESPRESSO WITH DEMERARA SUGAR AND ADDING HOT WATER TO DILUTE IT.

INSTRUCTIONS:

1. GRIND COFFEE BEANS AND MEASURE OUT 7-10 GRAMS OF COFFEE.
2. FILL THE ESPRESSO MACHINE WITH FRESH WATER AND HEAT THE WATER TO THE DESIRED TEMPERATURE (TYPICALLY BETWEEN 195-205°F).
3. TAMP THE GROUND COFFEE INTO THE PORTAFILTER BASKET AND LOCK THE PORTAFILTER INTO THE ESPRESSO MACHINE.
4. START THE EXTRACTION PROCESS AND ALLOW THE ESPRESSO TO FLOW INTO A SMALL PITCHER OR A DEMITASSE CUP.
5. ADD DEMERARA SUGAR TO THE PITCHER OR DEMITASSE CUP. STIR TO DISSOLVE THE SUGAR IN THE ESPRESSO.
6. FILL A TALL GLASS WITH HOT WATER AND ADD THE SUGAR AND ESPRESSO MIXTURE TO THE GLASS.
7. STIR GENTLY TO MIX THE ESPRESSO AND SUGAR WITH THE HOT WATER.
8. SERVE IMMEDIATELY AND ENJOY YOUR CAFÉ CUBANO!

NOTE: THE AMOUNT OF SUGAR AND WATER CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH A SMALL AMOUNT OF SUGAR AND HOT WATER AND ADJUST AS NEEDED. THE KEY TO A GOOD CAFÉ CUBANO IS TO USE HIGH-QUALITY COFFEE BEANS, TO EXTRACT A STRONG AND FLAVORFUL ESPRESSO SHOT, AND TO DISSOLVE THE SUGAR IN THE ESPRESSO WELL BEFORE ADDING THE HOT WATER.

COFFEE

Rest of Recipes

BONBON

HERE IS A RECIPE FOR MAKING
A BONBON:



INGREDIENTS:

- FRESHLY BREWED COFFEE
- HOT MILK
- CHOCOLATE SYRUP OR MELTED CHOCOLATE
- WHIPPED CREAM (OPTIONAL)
- COCOA POWDER (OPTIONAL)

CAFÉ BONBON IS A FRENCH COFFEE DRINK THAT IS MADE WITH COFFEE AND CHOCOLATE. IT IS A RICH AND INDULGENT TREAT THAT IS PERFECT FOR SPECIAL OCCASIONS OR FOR SATISFYING A SWEET TOOTH.

INSTRUCTIONS:

1. BREW A STRONG CUP OF COFFEE.
2. HEAT UP A CUP OF MILK IN A SAUCEPAN OR IN THE MICROWAVE.
3. ADD CHOCOLATE SYRUP OR MELTED CHOCOLATE TO THE HOT MILK AND STIR UNTIL THE CHOCOLATE IS FULLY DISSOLVED.
4. POUR THE HOT MILK AND CHOCOLATE MIXTURE INTO A MUG.
5. ADD THE FRESHLY BREWED COFFEE TO THE MUG AND STIR GENTLY TO COMBINE.
6. TOP WITH WHIPPED CREAM AND A SPRINKLE OF COCOA POWDER, IF DESIRED.
7. SERVE IMMEDIATELY AND ENJOY YOUR CAFÉ BONBON!

NOTE: THE AMOUNT OF CHOCOLATE, MILK, AND COFFEE CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH A SMALL AMOUNT OF CHOCOLATE AND ADJUST AS NEEDED. THE KEY TO A GOOD CAFÉ BONBON IS TO USE HIGH-QUALITY COFFEE AND CHOCOLATE, AND TO HEAT THE MILK UNTIL IT IS HOT BUT NOT BOILING.

COFFEE

Rest of Recipes

ESPRESSO ROMANO

HERE IS A RECIPE FOR MAKING AN ESPRESSO ROMANO:



INGREDIENTS:

- FRESHLY BREWED ESPRESSO
- LEMON

ESPRESSO ROMANO IS A TRADITIONAL ITALIAN COFFEE DRINK THAT IS SERVED WITH A TWIST OF LEMON. IT IS A VARIATION OF A CLASSIC ESPRESSO THAT ADDS A TOUCH OF CITRUS FLAVOR TO THE RICH AND BOLD TASTE OF ESPRESSO.

INSTRUCTIONS:

1. BREW A SHOT OF ESPRESSO USING AN ESPRESSO MACHINE OR A STOVE-TOP ESPRESSO MAKER.
2. CUT A LEMON INTO THIN SLICES.
3. PLACE A SLICE OF LEMON ON THE RIM OF THE ESPRESSO CUP.
4. POUR THE FRESHLY BREWED ESPRESSO INTO THE CUP.
5. HOLD THE LEMON SLICE BY THE EDGE OF THE CUP AND GIVE THE ESPRESSO A QUICK SQUEEZE, JUST ENOUGH TO RELEASE THE LEMON OIL INTO THE CUP.
6. STIR THE ESPRESSO AND LEMON MIXTURE BRIEFLY.
7. SERVE IMMEDIATELY AND ENJOY YOUR ESPRESSO ROMANO!

NOTE: THE AMOUNT OF LEMON CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH A SMALL SQUEEZE AND ADJUST AS NEEDED. THE KEY TO A GOOD ESPRESSO ROMANO IS TO USE HIGH-QUALITY COFFEE AND FRESH LEMONS, AND TO ADD THE LEMON JUST BEFORE DRINKING TO PRESERVE ITS FRESH FLAVOR.

COFFEE

Rest of Recipes

CAFÉ CON LECHE

HERE IS A RECIPE FOR MAKING
A CAFÉ CON LECHE:



INGREDIENTS:

- FRESHLY BREWED COFFEE
- MILK
- SUGAR (OPTIONAL)

CAFÉ CON LECHE IS A POPULAR COFFEE DRINK IN SPANISH-SPEAKING COUNTRIES, ESPECIALLY IN SPAIN AND LATIN AMERICA. IT IS A SIMPLE AND COMFORTING DRINK THAT COMBINES COFFEE WITH WARM MILK.

INSTRUCTIONS:

1. BREW A STRONG CUP OF COFFEE.
2. WARM UP A CUP OF MILK IN A SAUCEPAN OR IN THE MICROWAVE.
3. ADD SUGAR TO THE HOT MILK, IF DESIRED. STIR UNTIL THE SUGAR IS FULLY DISSOLVED.
4. POUR THE HOT MILK INTO A MUG.
5. ADD THE FRESHLY BREWED COFFEE TO THE MUG AND STIR GENTLY TO COMBINE.
6. SERVE IMMEDIATELY AND ENJOY YOUR CAFÉ CON LECHE!

NOTE: THE AMOUNT OF MILK AND COFFEE CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH EQUAL PARTS OF MILK AND COFFEE AND ADJUST AS NEEDED. THE KEY TO A GOOD CAFÉ CON LECHE IS TO USE HIGH-QUALITY COFFEE AND WARM THE MILK UNTIL IT IS HOT BUT NOT BOILING.

COFFEE

Rest of Recipes

CORTADO

HERE IS A RECIPE FOR MAKING
A CORTADO:



INGREDIENTS:

- FRESHLY BREWED ESPRESSO
- WARM MILK

CORTADO IS A TRADITIONAL SPANISH COFFEE DRINK THAT COMBINES ESPRESSO WITH A SMALL AMOUNT OF WARM MILK. IT IS A BALANCED AND SMOOTH DRINK THAT IS PERFECT FOR THOSE WHO WANT A Milder COFFEE EXPERIENCE.

INSTRUCTIONS:

1. BREW A SHOT OF ESPRESSO USING AN ESPRESSO MACHINE OR A STOVE-TOP ESPRESSO MAKER.
2. WARM UP A SMALL AMOUNT OF MILK IN A SAUCEPAN OR IN THE MICROWAVE.
3. POUR THE WARM MILK INTO A SMALL CUP OR GLASS.
4. ADD THE FRESHLY BREWED ESPRESSO TO THE CUP OR GLASS AND STIR GENTLY TO COMBINE.
5. SERVE IMMEDIATELY AND ENJOY YOUR CORTADO!

NOTE: THE AMOUNT OF MILK AND ESPRESSO CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH EQUAL PARTS OF MILK AND ESPRESSO AND ADJUST AS NEEDED. THE KEY TO A GOOD CORTADO IS TO USE HIGH-QUALITY COFFEE AND WARM THE MILK UNTIL IT IS HOT BUT NOT BOILING.

COFFEE

Rest of Recipes

CORTADITO

HERE IS A RECIPE FOR MAKING
A CORTADITO:



INGREDIENTS:

- FRESHLY BREWED ESPRESSO
- WARM MILK
- SUGAR

CORTADITO IS A CUBAN COFFEE DRINK THAT IS SIMILAR TO CORTADO, BUT WITH A SLIGHTLY SWEETER TASTE. IT IS MADE WITH ESPRESSO, WARM MILK, AND SUGAR, AND IS KNOWN FOR ITS CREAMY TEXTURE AND RICH FLAVOR.

INSTRUCTIONS:

1. BREW A SHOT OF ESPRESSO USING AN ESPRESSO MACHINE OR A STOVE-TOP ESPRESSO MAKER.
2. WARM UP A SMALL AMOUNT OF MILK IN A SAUCEPAN OR IN THE MICROWAVE.
3. ADD SUGAR TO THE WARM MILK, TO TASTE. STIR UNTIL THE SUGAR IS FULLY DISSOLVED.
4. POUR THE SWEETENED WARM MILK INTO A SMALL CUP OR GLASS.
5. ADD THE FRESHLY BREWED ESPRESSO TO THE CUP OR GLASS AND STIR GENTLY TO COMBINE.
6. SERVE IMMEDIATELY AND ENJOY YOUR CORTADITO!

NOTE: THE AMOUNT OF SUGAR AND MILK CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH A SMALL AMOUNT OF SUGAR AND ADJUST AS NEEDED. THE KEY TO A GOOD CORTADITO IS TO USE HIGH-QUALITY COFFEE, WARM THE MILK UNTIL IT IS HOT BUT NOT BOILING, AND TO ADD THE SUGAR JUST BEFORE DRINKING TO PRESERVE ITS FRESH FLAVOR.

COFFEE

Rest of Recipes

PICCOLO LATTE

HERE IS A RECIPE FOR MAKING
A PICCOLO LATTE:



INGREDIENTS:

- FRESHLY BREWED ESPRESSO
- MILK
- SUGAR (OPTIONAL)

PICCOLO LATTE IS A SMALLER VERSION OF A TRADITIONAL LATTE, MADE WITH A SHOT OF ESPRESSO AND A SMALL AMOUNT OF STEAMED MILK. IT IS A CREAMY AND SMOOTH COFFEE DRINK THAT IS PERFECT FOR THOSE WHO WANT A Milder COFFEE EXPERIENCE.

INSTRUCTIONS:

1. BREW A SHOT OF ESPRESSO USING AN ESPRESSO MACHINE OR A STOVE-TOP ESPRESSO MAKER.
2. WARM UP A SMALL AMOUNT OF MILK USING A MILK STEAMER OR IN THE MICROWAVE.
3. FROTH THE WARM MILK USING A MILK FROTHER OR BY USING A FRENCH PRESS.
4. POUR THE FROTHED MILK INTO A SMALL CUP OR GLASS.
5. ADD THE FRESHLY BREWED ESPRESSO TO THE CUP OR GLASS AND STIR GENTLY TO COMBINE.
6. ADD SUGAR, IF DESIRED, AND STIR TO FULLY DISSOLVE.
7. SERVE IMMEDIATELY AND ENJOY YOUR PICCOLO LATTE!

NOTE: THE AMOUNT OF MILK AND ESPRESSO CAN BE ADJUSTED TO YOUR PREFERENCE. START WITH EQUAL PARTS OF MILK AND ESPRESSO AND ADJUST AS NEEDED. THE KEY TO A GOOD PICCOLO LATTE IS TO USE HIGH-QUALITY COFFEE AND WARM THE MILK UNTIL IT IS HOT BUT NOT BOILING, AND TO CREATE A CREAMY AND FROTHY TEXTURE WITH THE MILK.

COFFEE

Rest of Recipes

CAFE DEL TIEMPO

HERE IS A RECIPE FOR MAKING
A CAFE DEL TIEMPO:



INGREDIENTS:

- FRESHLY BREWED COFFEE
- CINNAMON
- SUGAR
- NUTMEG (OPTIONAL)
- CHOCOLATE (OPTIONAL)

CAFÉ DEL TIEMPO, ALSO KNOWN AS "COFFEE OF THE TIME," IS A TRADITIONAL COFFEE DRINK FROM LATIN AMERICA THAT IS MADE WITH FRESHLY BREWED COFFEE, SPICES, AND OTHER INGREDIENTS. THE EXACT RECIPE CAN VARY DEPENDING ON THE REGION AND PERSONAL PREFERENCES, BUT IT IS TYPICALLY MADE WITH A STRONG, BOLD COFFEE FLAVOR, SWEETENED WITH SUGAR AND SPICES, AND SOMETIMES ENRICHED WITH OTHER INGREDIENTS SUCH AS CINNAMON, NUTMEG, OR CHOCOLATE.

INSTRUCTIONS:

1. BREW A STRONG POT OF COFFEE USING A COFFEE MAKER OR FRENCH PRESS.
2. ADD SUGAR TO THE COFFEE, TO TASTE. STIR UNTIL THE SUGAR IS FULLY DISSOLVED.
3. ADD CINNAMON TO THE COFFEE AND STIR.
4. ADD NUTMEG, IF DESIRED, AND STIR.
5. ADD MELTED CHOCOLATE, IF DESIRED, AND STIR.
6. SERVE IMMEDIATELY AND ENJOY YOUR CAFÉ DEL TIEMPO!

NOTE: THE AMOUNT OF SUGAR, SPICES, AND CHOCOLATE CAN BE ADJUSTED TO YOUR PREFERENCE. THE KEY TO A GOOD CAFÉ DEL TIEMPO IS TO USE HIGH-QUALITY COFFEE AND TO BALANCE THE SWEETNESS, SPICES, AND CHOCOLATE TO CREATE A SMOOTH AND RICH FLAVOR.

COFFEE

Rest of Recipes

FLAT WHITE

HERE IS A RECIPE FOR MAKING
A FLAT WHITE:



INGREDIENTS:

- **DOUBLE SHOT OF ESPRESSO**
- **STEAMED MILK**
- **SUGAR (OPTIONAL)**

A FLAT WHITE IS A POPULAR COFFEE DRINK THAT ORIGINATED IN AUSTRALIA AND NEW ZEALAND. IT IS MADE WITH A DOUBLE SHOT OF ESPRESSO AND A SMALL AMOUNT OF STEAMED MILK, RESULTING IN A CREAMY AND SMOOTH TEXTURE.

INSTRUCTIONS:

1. BREW A DOUBLE SHOT OF ESPRESSO USING AN ESPRESSO MACHINE OR A STOVE-TOP ESPRESSO MAKER.
2. WARM UP A SMALL AMOUNT OF MILK USING A MILK STEAMER OR IN THE MICROWAVE.
3. FROTH THE WARM MILK USING A MILK FROTHER OR BY USING A FRENCH PRESS.
4. POUR THE FROTHED MILK INTO A CUP OR GLASS.
5. ADD THE FRESHLY BREWED ESPRESSO TO THE CUP OR GLASS AND STIR GENTLY TO COMBINE.
6. ADD SUGAR, IF DESIRED, AND STIR TO FULLY DISSOLVE.
7. SERVE IMMEDIATELY AND ENJOY YOUR FLAT WHITE

NOTE: THE AMOUNT OF MILK AND ESPRESSO CAN BE ADJUSTED TO YOUR PREFERENCE. THE KEY TO A GOOD FLAT WHITE IS TO USE HIGH-QUALITY COFFEE AND TO CREATE A SMOOTH AND CREAMY TEXTURE WITH THE MILK BY FROTHING IT UNTIL IT FORMS A VELVETY FOAM. THE FOAM SHOULD BE DENSE ENOUGH TO HOLD ITS SHAPE BUT NOT TOO THICK, AND IT SHOULD BE EVENLY DISTRIBUTED THROUGHOUT THE CUP.

COFFEE

Rest of Recipes

CAFÉ AU LAIT

HERE IS A RECIPE FOR MAKING
A CAFÉ AU LAIT:



INGREDIENTS:

- FRESHLY BREWED COFFEE
- HOT MILK
- SUGAR (OPTIONAL)

A CAFÉ AU LAIT IS A CLASSIC COFFEE DRINK THAT IS MADE WITH A MIXTURE OF FRESHLY BREWED COFFEE AND HOT MILK. IT IS SIMILAR TO A LATTE, BUT THE PROPORTIONS OF COFFEE AND MILK ARE DIFFERENT, RESULTING IN A Milder AND LESS FOAMY DRINK.

INSTRUCTIONS:

1. BREW A POT OF COFFEE USING A COFFEE MAKER OR A FRENCH PRESS.
2. WARM UP THE MILK USING A MILK STEAMER OR IN THE MICROWAVE.
3. POUR THE FRESHLY BREWED COFFEE INTO A CUP OR GLASS.
4. ADD THE WARM MILK TO THE CUP OR GLASS AND STIR GENTLY TO COMBINE.
5. ADD SUGAR, IF DESIRED, AND STIR TO FULLY DISSOLVE.
6. SERVE IMMEDIATELY AND ENJOY YOUR CAFÉ AU LAIT!

NOTE: THE AMOUNT OF MILK AND COFFEE CAN BE ADJUSTED TO YOUR PREFERENCE. THE KEY TO A GOOD CAFÉ AU LAIT IS TO USE HIGH-QUALITY COFFEE AND TO WARM UP THE MILK UNTIL IT IS HOT, BUT NOT BOILING. THE RESULTING DRINK SHOULD BE SMOOTH AND CREAMY, WITH A BALANCED FLAVOR OF COFFEE AND MILK.

COFFEE

Rest of Recipes

BREVE

HERE IS A RECIPE FOR MAKING
A CAFE BREVE:



INGREDIENTS:

- **DOUBLE SHOT OF ESPRESSO**
- **HALF-AND-HALF**
- **SUGAR (OPTIONAL)**

A CAFÉ BREVE IS A TYPE OF COFFEE DRINK THAT IS MADE WITH ESPRESSO AND STEAMED HALF-AND-HALF (A MIXTURE OF HALF MILK AND HALF CREAM). THIS RESULTS IN A CREAMY AND RICH COFFEE DRINK WITH A Milder FLAVOR THAN A TRADITIONAL LATTE.

INSTRUCTIONS:

1. BREW A DOUBLE SHOT OF ESPRESSO USING AN ESPRESSO MACHINE OR A STOVE-TOP ESPRESSO MAKER.
2. WARM UP THE HALF-AND-HALF USING A MILK STEAMER OR IN THE MICROWAVE.
3. FROTH THE WARM HALF-AND-HALF USING A MILK FROTHER OR BY USING A FRENCH PRESS.
4. POUR THE FRESHLY BREWED ESPRESSO INTO A CUP OR GLASS.
5. ADD THE FROTHED HALF-AND-HALF TO THE CUP OR GLASS AND STIR GENTLY TO COMBINE.
6. ADD SUGAR, IF DESIRED, AND STIR TO FULLY DISSOLVE.
7. SERVE IMMEDIATELY AND ENJOY YOUR CAFÉ BREVE!

NOTE: THE AMOUNT OF HALF-AND-HALF AND ESPRESSO CAN BE ADJUSTED TO YOUR PREFERENCE. THE KEY TO A GOOD CAFÉ BREVE IS TO USE HIGH-QUALITY COFFEE AND TO CREATE A SMOOTH AND CREAMY TEXTURE WITH THE HALF-AND-HALF BY FROTHING IT UNTIL IT FORMS A VELVETY FOAM. THE FOAM SHOULD BE DENSE ENOUGH TO HOLD ITS SHAPE BUT NOT TOO THICK, AND IT SHOULD BE EVENLY DISTRIBUTED THROUGHOUT THE CUP.

COFFEE

Rest of Recipes

RED EYE

HERE IS A RECIPE FOR MAKING
A CAFE RED EYE:



INGREDIENTS:

- BREWED COFFEE
- DOUBLE SHOT OF ESPRESSO
- SUGAR (OPTIONAL)

A CAFÉ RED EYE IS A COFFEE DRINK THAT IS MADE BY ADDING A SHOT OF ESPRESSO TO A CUP OF REGULAR BREWED COFFEE. IT'S CALLED A "RED EYE" BECAUSE THE ADDED SHOT OF ESPRESSO IS SAID TO PROVIDE A CAFFEINE BOOST, SIMILAR TO THE APPEARANCE OF BLOODSHOT EYES AFTER A LONG NIGHT WITHOUT SLEEP.

INSTRUCTIONS:

1. BREW A POT OF COFFEE USING A COFFEE MAKER OR A FRENCH PRESS.
2. BREW A DOUBLE SHOT OF ESPRESSO USING AN ESPRESSO MACHINE OR A STOVE-TOP ESPRESSO MAKER.
3. POUR THE FRESHLY BREWED COFFEE INTO A CUP OR GLASS.
4. ADD THE DOUBLE SHOT OF ESPRESSO TO THE CUP OR GLASS AND STIR GENTLY TO COMBINE.
5. ADD SUGAR, IF DESIRED, AND STIR TO FULLY DISSOLVE.
6. SERVE IMMEDIATELY AND ENJOY YOUR CAFÉ RED EYE!

NOTE: THE AMOUNT OF COFFEE AND ESPRESSO CAN BE ADJUSTED TO YOUR PREFERENCE. THE KEY TO A GOOD CAFÉ RED EYE IS TO USE HIGH-QUALITY COFFEE AND TO ENSURE THAT THE ESPRESSO IS BREWED FRESH, AS THE ADDED SHOT OF ESPRESSO IS THE DEFINING FEATURE OF THIS DRINK. THE RESULT SHOULD BE A STRONG AND ROBUST COFFEE DRINK WITH A BOLD FLAVOR AND AN ADDED BOOST OF CAFFEINE FROM THE ESPRESSO.

COFFEE

Rest of Recipes

BLACK EYE

HERE IS A RECIPE FOR MAKING
A CAFE BLACK EYE:



INGREDIENTS:

- BREWED COFFEE
- DOUBLE SHOT OF ESPRESSO (2 SHOTS TOTAL)
- SUGAR (OPTIONAL)

A CAFÉ BLACK EYE IS A TYPE OF COFFEE DRINK THAT IS MADE BY ADDING TWO SHOTS OF ESPRESSO TO A CUP OF REGULAR BREWED COFFEE. IT'S CALLED A "BLACK EYE" BECAUSE THE ADDED SHOTS OF ESPRESSO PROVIDE A SUBSTANTIAL CAFFEINE BOOST, SIMILAR TO THE APPEARANCE OF BLACK EYES AFTER A PHYSICAL INJURY.

INSTRUCTIONS:

1. BREW A POT OF COFFEE USING A COFFEE MAKER OR A FRENCH PRESS.
2. BREW TWO SHOTS OF ESPRESSO USING AN ESPRESSO MACHINE OR A STOVE-TOP ESPRESSO MAKER.
3. POUR THE FRESHLY BREWED COFFEE INTO A CUP OR GLASS.
4. ADD THE TWO SHOTS OF ESPRESSO TO THE CUP OR GLASS AND STIR GENTLY TO COMBINE.
5. ADD SUGAR, IF DESIRED, AND STIR TO FULLY DISSOLVE.
6. SERVE IMMEDIATELY AND ENJOY YOUR CAFÉ BLACK EYE!

NOTE: THE AMOUNT OF COFFEE AND ESPRESSO CAN BE ADJUSTED TO YOUR PREFERENCE. THE KEY TO A GOOD CAFÉ BLACK EYE IS TO USE HIGH-QUALITY COFFEE AND TO ENSURE THAT THE ESPRESSO IS BREWED FRESH, AS THE ADDED SHOTS OF ESPRESSO ARE THE DEFINING FEATURE OF THIS DRINK. THE RESULT SHOULD BE A VERY STRONG AND ROBUST COFFEE DRINK WITH A BOLD FLAVOR AND A SIGNIFICANT CAFFEINE BOOST FROM THE ADDED ESPRESSO.

COFFEE

Rest of Recipes

DEAD EYE

HERE IS A RECIPE FOR MAKING
A CAFE DEAD EYE:



INGREDIENTS:

- BREWED COFFEE
- TRIPLE SHOT OF ESPRESSO (3 SHOTS TOTAL)
- SUGAR (OPTIONAL)

A CAFÉ DEAD EYE IS A TYPE OF COFFEE DRINK THAT IS MADE BY ADDING THREE SHOTS OF ESPRESSO TO A CUP OF REGULAR BREWED COFFEE. IT'S CALLED A "DEAD EYE" DUE TO THE HIGH CAFFEINE CONTENT, SIMILAR TO THE APPEARANCE OF DEAD, LIFELESS EYES.

INSTRUCTIONS:

1. BREW A POT OF COFFEE USING A COFFEE MAKER OR A FRENCH PRESS.
2. BREW THREE SHOTS OF ESPRESSO USING AN ESPRESSO MACHINE OR A STOVE-TOP ESPRESSO MAKER.
3. POUR THE FRESHLY BREWED COFFEE INTO A CUP OR GLASS.
4. ADD THE THREE SHOTS OF ESPRESSO TO THE CUP OR GLASS AND STIR GENTLY TO COMBINE.
5. ADD SUGAR, IF DESIRED, AND STIR TO FULLY DISSOLVE.
6. SERVE IMMEDIATELY AND ENJOY YOUR CAFÉ DEAD EYE!

NOTE: THIS DRINK IS NOT RECOMMENDED FOR THOSE WHO ARE SENSITIVE TO CAFFEINE, AS THE ADDED THREE SHOTS OF ESPRESSO WILL RESULT IN A HIGH CAFFEINE CONTENT. THE AMOUNT OF COFFEE AND ESPRESSO CAN BE ADJUSTED TO YOUR PREFERENCE, BUT IT'S IMPORTANT TO USE HIGH-QUALITY COFFEE AND TO ENSURE THAT THE ESPRESSO IS BREWED FRESH, AS THE ADDED SHOTS OF ESPRESSO ARE THE DEFINING FEATURE OF THIS DRINK. THE RESULT SHOULD BE A VERY STRONG AND ROBUST COFFEE DRINK WITH A BOLD FLAVOR AND A SIGNIFICANT CAFFEINE BOOST FROM THE ADDED ESPRESSO.

COFFEE

Rest of Recipes

LAZY EYE

HERE IS A RECIPE FOR MAKING
A CAFE LAZY EYE:



INGREDIENTS:

- BREWED COFFEE DECAF
- SINGLE SHOT OF ESPRESSO (1 SHOT TOTAL)
- SUGAR (OPTIONAL)

A CAFÉ LAZY EYE IS A TYPE OF COFFEE DRINK THAT IS MADE BY ADDING ONE SHOT OF ESPRESSO TO A CUP OF REGULAR BREWED DECAF COFFEE. IT'S CALLED A "LAZY EYE" BECAUSE THE ADDED SHOT OF ESPRESSO PROVIDES A MODERATE CAFFEINE BOOST, COMPARED TO THE MORE SUBSTANTIAL CAFFEINE BOOST PROVIDED BY THE CAFÉ BLACK EYE OR CAFÉ DEAD EYE.

INSTRUCTIONS:

1. BREW A POT OF DECAF COFFEE USING A COFFEE MAKER OR A FRENCH PRESS.
2. BREW ONE SHOT OF ESPRESSO USING AN ESPRESSO MACHINE OR A STOVE-TOP ESPRESSO MAKER.
3. POUR THE FRESHLY BREWED COFFEE INTO A CUP OR GLASS.
4. ADD THE ONE SHOT OF ESPRESSO TO THE CUP OR GLASS AND STIR GENTLY TO COMBINE.
5. ADD SUGAR, IF DESIRED, AND STIR TO FULLY DISSOLVE.
6. SERVE IMMEDIATELY AND ENJOY YOUR CAFÉ LAZY EYE!

NOTE: THE AMOUNT OF COFFEE AND ESPRESSO CAN BE ADJUSTED TO YOUR PREFERENCE, BUT IT'S IMPORTANT TO USE HIGH-QUALITY COFFEE AND TO ENSURE THAT THE ESPRESSO IS BREWED FRESH, AS THE ADDED SHOT OF ESPRESSO IS THE DEFINING FEATURE OF THIS DRINK. THE RESULT SHOULD BE A STRONG AND ROBUST COFFEE DRINK WITH A BOLD FLAVOR AND A MODERATE CAFFEINE BOOST FROM THE ADDED ESPRESSO.

COFFEE

Rest of Recipes

TURKISH COFFEE

HERE IS A RECIPE FOR MAKING A TURKISH COFFEE:



INGREDIENTS:

- FINELY GROUND COFFEE BEANS
- COLD WATER
- SUGAR (OPTIONAL)

TURKISH COFFEE IS A TRADITIONAL COFFEE BREWING METHOD ORIGINATING FROM THE OTTOMAN EMPIRE, NOW KNOWN AS TURKEY.

IT'S MADE BY BREWING FINELY GROUND COFFEE BEANS WITH WATER AND SUGAR, AND SERVED IN SMALL CUPS.

INSTRUCTIONS:

1. START BY HEATING UP A SMALL POT CALLED A CEZVE OR IBRIK.
2. ADD THE DESIRED AMOUNT OF COLD WATER TO THE POT, FOLLOWED BY THE DESIRED AMOUNT OF FINELY GROUND COFFEE BEANS.
3. ADD SUGAR TO TASTE, IF DESIRED. STIR THE INGREDIENTS TOGETHER TO ENSURE AN EVEN MIX.
4. PLACE THE POT ON THE STOVE AND HEAT OVER MEDIUM HEAT, STIRRING OCCASIONALLY.
5. AS THE MIXTURE BEGINS TO BOIL, YOU WILL NOTICE FOAM FORMING ON THE SURFACE. BE CAREFUL NOT TO LET IT BOIL OVER.
6. ONCE THE FOAM REACHES THE TOP OF THE POT, REMOVE IT FROM HEAT AND POUR THE COFFEE INTO SMALL CUPS, DIVIDING IT EVENLY AMONG THEM.
7. SERVE IMMEDIATELY AND ENJOY YOUR TURKISH COFFEE.

NOTE: TURKISH COFFEE IS TYPICALLY MADE WITH VERY FINELY GROUND COFFEE BEANS, OFTEN GROUND TO A POWDER-LIKE CONSISTENCY. THIS RESULTS IN A STRONG, FLAVORFUL COFFEE WITH A CREAMY, VELVETY TEXTURE. THE ADDITION OF SUGAR IS OPTIONAL, BUT IT'S TRADITIONAL TO ADD IT BEFORE BREWING. THE AMOUNT OF SUGAR ADDED CAN VARY DEPENDING ON PERSONAL PREFERENCE, WITH SOME PEOPLE PREFERRING A SWEET, CREAMY COFFEE, WHILE OTHERS PREFER IT UNSWEETENED. REGARDLESS, TURKISH COFFEE IS TYPICALLY SERVED WITH THE GROUNDS STILL IN THE CUP, SO BE CAREFUL WHEN DRINKING IT.

COFFEE

Rest of Recipes

LONG BLACK

HERE IS A RECIPE FOR MAKING
A LONG BLACK COFFEE:



INGREDIENTS:

- ESPRESSO SHOT
- HOT WATER

A LONG BLACK COFFEE, ALSO KNOWN AS AN AMERICANO, IS A TYPE OF COFFEE THAT IS MADE BY POURING A SHOT OF ESPRESSO OVER HOT WATER. THIS CREATES A STRONG, FULL-BODIED COFFEE THAT IS SIMILAR TO TRADITIONAL DRIP COFFEE BUT WITH A BOLDER FLAVOR AND MORE INTENSE CAFFEINE KICK. HERE'S HOW TO MAKE A LONG BLACK COFFEE:

INSTRUCTIONS:

1. BEGIN BY PULLING A SHOT OF ESPRESSO.
2. FILL A CUP WITH HOT WATER.
3. POUR THE SHOT OF ESPRESSO INTO THE CUP WITH HOT WATER.
4. STIR GENTLY TO MIX THE ESPRESSO AND WATER.
5. SERVE IMMEDIATELY AND ENJOY YOUR LONG BLACK COFFEE.

NOTE: THE PROPORTIONS OF ESPRESSO TO WATER CAN VARY DEPENDING ON PERSONAL PREFERENCE. A CLASSIC LONG BLACK COFFEE WILL HAVE 1 SHOT OF ESPRESSO TO 2 OUNCES OF HOT WATER. FEEL FREE TO ADJUST THIS TO YOUR TASTE BY USING MORE OR LESS ESPRESSO OR WATER. IF YOU PREFER A MILDER COFFEE, YOU CAN ADD MORE HOT WATER TO THE CUP. IF YOU PREFER A STRONGER COFFEE, YOU CAN ADD MORE ESPRESSO.

COFFEE

Rest of Recipes

CAFE VIENNA

HERE IS A RECIPE FOR MAKING
A CAFE VIENNA:



INGREDIENTS:

- 1 SHOT OF FRESHLY BREWED ESPRESSO
- 3 OZ OF FROTHED MILK
- 1 TSP OF SUGAR
- WHIPPED CREAM (OPTIONAL)
- COCOA POWDER OR CINNAMON (OPTIONAL)

CAFÉ VIENNA REFERS TO A TYPE OF COFFEE CULTURE AND STYLE ORIGINATING FROM VIENNA, AUSTRIA IN THE 19TH CENTURY. IT IS CHARACTERIZED BY STRONG, RICH COFFEE SERVED IN A STYLISH SETTING WITH PASTRIES AND CAKES. THE ATMOSPHERE IS TYPICALLY ELEGANT AND SOPHISTICATED, WITH A FOCUS ON SOCIALIZING AND ENJOYING A LEISURELY COFFEE EXPERIENCE. THE TRADITION OF CAFÉ VIENNA HAS INFLUENCED COFFEE CULTURE AROUND THE WORLD AND CONTINUES TO BE POPULAR IN VIENNA AND BEYOND.

INSTRUCTIONS:

1. BREW A SHOT OF ESPRESSO AND POUR IT INTO A MUG.
2. IN A SEPARATE CONTAINER, FROTH THE MILK UNTIL IT BECOMES LIGHT AND FLUFFY.
3. POUR THE FROTHED MILK OVER THE ESPRESSO.
4. ADD SUGAR TO TASTE.
5. IF DESIRED, TOP WITH A DOLLOP OF WHIPPED CREAM AND A SPRINKLE OF COCOA POWDER OR CINNAMON.
6. SERVE IMMEDIATELY AND ENJOY YOUR CLASSIC CAFÉ VIENNA COFFEE.

NOTE: YOU CAN USE A MILK FROTHER OR STEAM WAND TO FROTH THE MILK IF YOU HAVE AN ESPRESSO MACHINE. IF NOT, YOU CAN ALSO USE A HANDHELD FROTHER OR A MASON JAR WITH A LID.

COFFEE

Rest of Recipes

CAFE BORGIA

HERE IS A RECIPE FOR MAKING
A CAFE BORGIA:



INGREDIENTS:

- ESPRESSO SHOT
- 1 TBSP UNSWEETENED COCOA POWDER
- 1 OZ DARK CHOCOLATE, MELTED
- 1 TSP ORANGE ZEST
- MILK OR CREAM (OPTIONAL)

A CAFÉ BORGIA IS A TYPE OF COFFEE DRINK THAT COMBINES ESPRESSO, CHOCOLATE, AND ORANGE FLAVORS. THE EXACT RECIPE CAN VARY, BUT IT TYPICALLY INVOLVES BREWING A SHOT OF ESPRESSO AND ADDING COCOA POWDER, MELTED DARK CHOCOLATE, AND ORANGE ZEST OR EXTRACT.

INSTRUCTIONS:

1. BEGIN BY BREWING A SHOT OF ESPRESSO.
2. IN A SEPARATE CUP, MIX TOGETHER THE COCOA POWDER, MELTED DARK CHOCOLATE, AND ORANGE ZEST.
3. POUR THE SHOT OF ESPRESSO INTO THE CUP WITH THE COCOA MIXTURE AND STIR TO COMBINE.
4. IF DESIRED, ADD MILK OR CREAM TO TASTE.
5. SERVE AND ENJOY YOUR CAFÉ BORGIA.

NOTE: YOU CAN ADJUST THE RATIOS OF THE INGREDIENTS TO SUIT YOUR PERSONAL PREFERENCES. IF YOU PREFER A SWEETER DRINK, YOU CAN ADD SUGAR OR SWEETENER TO TASTE. IF YOU PREFER A STRONGER ORANGE FLAVOR, YOU CAN ADD MORE ORANGE ZEST OR EXTRACT.

COFFEE

Rest of Recipes

CA PHE SUA DA

HERE IS A RECIPE FOR MAKING
A CAFE CA PHE SUA DA:



INGREDIENTS:

- 2 OZ STRONG, DARK-ROASTED COFFEE
- 2 TBSP SWEETENED CONDENSED MILK
- ICE

CA PHE SUA DA IS A VIETNAMESE COFFEE DRINK
MADE WITH STRONG, DARK-ROASTED COFFEE,
SWEETENED CONDENSED MILK, AND ICE. THE COFFEE
AND MILK ARE BREWED SEPARATELY, THEN COMBINED
OVER ICE TO CREATE A SWEET AND CREAMY COFFEE
DRINK.

INSTRUCTIONS:

1. BEGIN BY BREWING THE STRONG, DARK-ROASTED COFFEE.
2. FILL A GLASS WITH ICE.
3. IN A SEPARATE CUP, MIX TOGETHER THE BREWED COFFEE AND SWEETENED CONDENSED MILK.
4. POUR THE COFFEE AND MILK MIXTURE OVER THE ICE IN THE GLASS.
5. STIR GENTLY TO COMBINE THE INGREDIENTS.
6. SERVE AND ENJOY YOUR CA PHE SUA DA.

NOTE: YOU CAN ADJUST THE RATIOS OF THE COFFEE AND MILK TO SUIT YOUR PERSONAL PREFERENCES. IF YOU PREFER A SWEETER DRINK, YOU CAN ADD MORE SWEETENED CONDENSED MILK. IF YOU PREFER A STRONGER COFFEE FLAVOR, YOU CAN USE LESS MILK.

COFFEE

Rest of Recipes

CAFE GALAO

HERE IS A RECIPE FOR MAKING
A CAFE GALAO:



INGREDIENTS:

- 1 OR 2 SHOTS OF ESPRESSO
- MILK
- SUGAR (OPTIONAL)

CAFÉ GALÃO IS A PORTUGUESE COFFEE DRINK MADE WITH ESPRESSO AND FROTHED MILK. THE EXACT RECIPE CAN VARY, BUT IT TYPICALLY INVOLVES BREWING A SHOT OR TWO OF ESPRESSO AND COMBINING IT WITH A GENEROUS AMOUNT OF FROTHED MILK IN A TALL GLASS.

INSTRUCTIONS:

1. BEGIN BY BREWING ONE OR TWO SHOTS OF ESPRESSO.
2. IN A SEPARATE CUP, HEAT AND FROTH THE MILK UNTIL IT'S LIGHT AND CREAMY.
3. POUR THE BREWED ESPRESSO INTO A TALL GLASS.
4. SPOON THE FROTHED MILK ON TOP OF THE ESPRESSO.
5. IF DESIRED, ADD SUGAR TO TASTE.
6. SERVE AND ENJOY YOUR CAFÉ GALÃO.

NOTE: YOU CAN ADJUST THE AMOUNT OF ESPRESSO AND MILK TO SUIT YOUR PERSONAL PREFERENCES. IF YOU PREFER A SWEETER DRINK, YOU CAN ADD MORE SUGAR. IF YOU PREFER A STRONGER COFFEE FLAVOR, YOU CAN USE MORE ESPRESSO OR USE A DARKER ROAST.

COFFEE

Rest of Recipes

CAFE MAZAGRAN

HERE IS A RECIPE FOR MAKING
A CAFE MAZAGRAN:



INGREDIENTS:

- 2 OZ STRONG, DARK-ROASTED COFFEE
- ICE
- LEMON (OPTIONAL)

CAFÉ MAZAGRAN IS A COFFEE DRINK THAT ORIGINATED IN PORTUGAL AND IS MADE WITH COLD, STRONG COFFEE AND SOMETIMES WITH LEMON.

INSTRUCTIONS:

1. BREW 2 OUNCES OF STRONG, DARK-ROASTED COFFEE.
2. LET THE COFFEE COOL COMPLETELY.
3. FILL A GLASS WITH ICE.
4. POUR THE COOLED COFFEE OVER THE ICE IN THE GLASS.
5. IF DESIRED, SQUEEZE LEMON JUICE INTO THE COFFEE AND STIR.
6. SERVE AND ENJOY YOUR CAFÉ MAZAGRAN.

NOTE: YOU CAN ADJUST THE AMOUNT OF COFFEE AND LEMON TO SUIT YOUR PERSONAL PREFERENCES. IF YOU PREFER A SWEETER DRINK, YOU CAN ADD SUGAR OR A SWEETENER. IF YOU PREFER A STRONGER COFFEE FLAVOR, YOU CAN USE A DARKER ROAST OR INCREASE THE AMOUNT OF COFFEE.

COFFEE

Rest of Recipes



Ristretto



Espresso



Doppio



Lungo



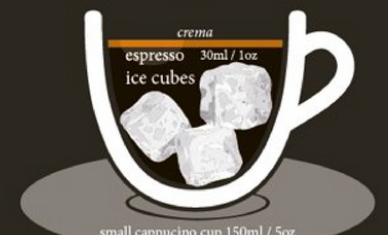
Café crema



Espressoino



Café affogato



Café con Hielo



Café Cubano



Bonbón



Espresso Romano



Macchiato



Café con Leche



Cortado



Cortadito



Piccolo latte



Café del Tiempo



Cappuccino



Flat white



Café au lait



Chai latte



Breve



Red eye



Black eye



Dead eye



Lazy eye



Turkish coffee



Americano



Long black



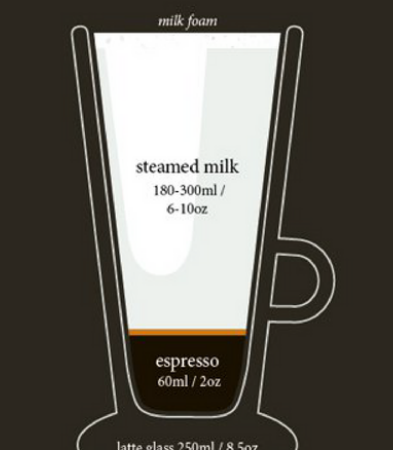
Vienna



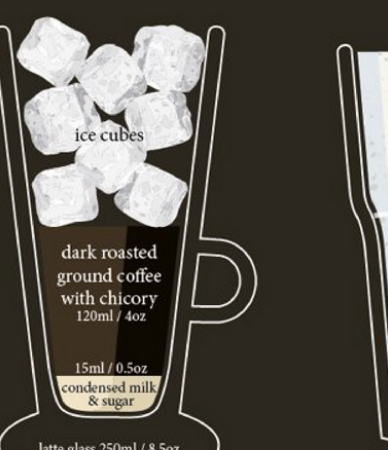
Mocha



Borgia



Latte



Ca phe sua da



Galão



Frappé



Mazagran



Irish coffee

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BLEND 6

BLEND 1



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