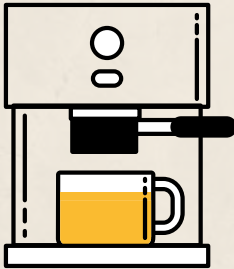


BREW GUIDE FOR ESPRESSO

BEST FOR: *Richer and more concentrated flavour*



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RECIPE: With this recipe, we're aiming to extract the espresso in 28-32 seconds with a total espresso weight of 38g (1:2 ratio).

Coffee to water ratio: 19:38g (1: 2).

Coffee: 19g (fine grind).

Water: 38g.

Extraction time: 28-32 seconds.

Temperature for coffee extraction:
Between 93-96 degrees.

Temperature to heat up the milk:
Between 55-65 degrees.

STEP-BY-STEP GUIDE

1. Take the portafilter out of the machine and clean it with a dry cloth. (We use a small microfibre cloth).
2. Run some water through the machine (also known as flushing).
3. Place the portafilter on the scales and tare (zero).

4. Dose 18g of freshly ground coffee into the basket and tap to distribute the coffee evenly.
5. The coffee grind size should be fine (icing sugar).
6. With the edge of the portafilter handle on the counter (or tamping mat), use your body weight to gently tamp and evenly distribute the ground coffee in the basket. No need to apply too much pressure. You just want to ensure that there are no channels or gaps in the coffee.
7. Clean the rim of the basket with your hand making sure there is no loose coffee outside of the basket.
8. Twist the portafilter securely into the group head.
9. Place coffee scales and a cup under the spouts.
10. Press the double shot button and start the timer.
11. With this recipe, we're aiming to extract the espresso in 28-32 seconds with a total espresso weight of 38g (1:2 ratio).
12. If the espresso extracts shorter than 28 seconds, the coffee is too coarse. Adjust the grind size to make the coffee finer.
13. If the espresso extracts longer than 32 seconds, the coffee is too fine. Adjust the grind size to make the coffee coarser.
14. Stop the machine when the scale reads around 35 grams (this is to accommodate the delay of the scales).
15. Let it drip to 38 grams.
16. Stir the espresso.
17. Enjoy!

TOP TIPS

To keep your machine in really good condition and your coffee tasting at its best, it is essential that you fully clean your machine daily. A well-kept machine will reduce servicing costs and ensure your machine will give you years of loyal service.

Grind a small amount of coffee between each grind adjustment to ensure all the coffee is the new desired size.

GRIND: Similar to icing sugar.

REMEMBER: Coarser grind = faster brews & finer grind = slower brews.