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1987

**ESPRESSO**

**CANADA**

**DRINK GUIDE**



At Espresso Canada we are committed to providing you with the tools and knowledge needed to achieve the perfect espresso in your home or office.

With an espresso as your base, you can make a wide range of drinks. Let this drink guide show you how.

Enjoy!

*Luciano*



# RISTRETTO

**30ml**

Ristretto, meaning 'limited' or 'restricted' in Italian, is a short shot of espresso made with the normal amount of ground coffee, 6g to 9g, but about half the amount of water.



# ESPRESSO

**60ml**

First invented in 19th-century Italy, an espresso shot is created by forcing a small amount of nearly boiling water (86 - 95°C) under pressure through finely ground coffee.

The naturally occurring cream, known in Italian as crema, is the measure of a perfect espresso. A typical espresso is made with 6g to 9g of coffee.



# ESPRESSO LUNGO

**90ml**

Lungo is Italian for “long”. This stretched coffee is a result of more water flowing through the finely ground coffee.

Controlling the amount of water is one of the variables in controlling extraction.

The French call it a ‘café allongé’.



# AMERICANO

**60ml espresso**  
**120ml hot water**

This drink was created by Italians to emulate the popular drip American style coffee.

An espresso is made and then hot water is added to create an Americano.



# CAFFÉ CRÈME

**120ml to 150ml**

When you have 120ml to 150ml of water flow through your 6g to 9g of coffee, you have achieved what the Swiss, German and Austrians call a Café Crème.

This is the popular drink that is produced cup by cup replacing the drip coffee culture.



# CAFFÈ CORRETTO

**60ml espresso**  
**20ml - 30ml Liqueur**

Corretto means “corrected” in Italian. The coffee is corrected by adding 20ml to 30ml of grappa, sambuca or brandy to an espresso.

In Italy, this is most often served after dinner or enjoyed in the late evening.





# CAFFÈ MACCHIATO

**60 ml espresso**  
**20ml of frothed milk**

Macchiato means “stained” in Italian. Some hot milk with foam is added to the espresso—the stain so to speak. The addition of the milk rounds out of the flavour of the coffee.



# CAPPUCCINO

**60ml espresso**

**60ml steamed milk**

**60ml foamed milk**

The classic cappuccino calls for equal quantities of espresso, milk and milk froth.

A nice addition is some cocoa powder sprinkled on top of the milk froth.

Ordering a cappuccino after noon is highly frowned upon in Italy.



## CAFÉ AU LAIT

**90ml espresso**

**90ml steamed milk**

Popularized by the French, this drink is made of equal parts espresso and steamed milk, is enjoyed in the morning with a croissant.

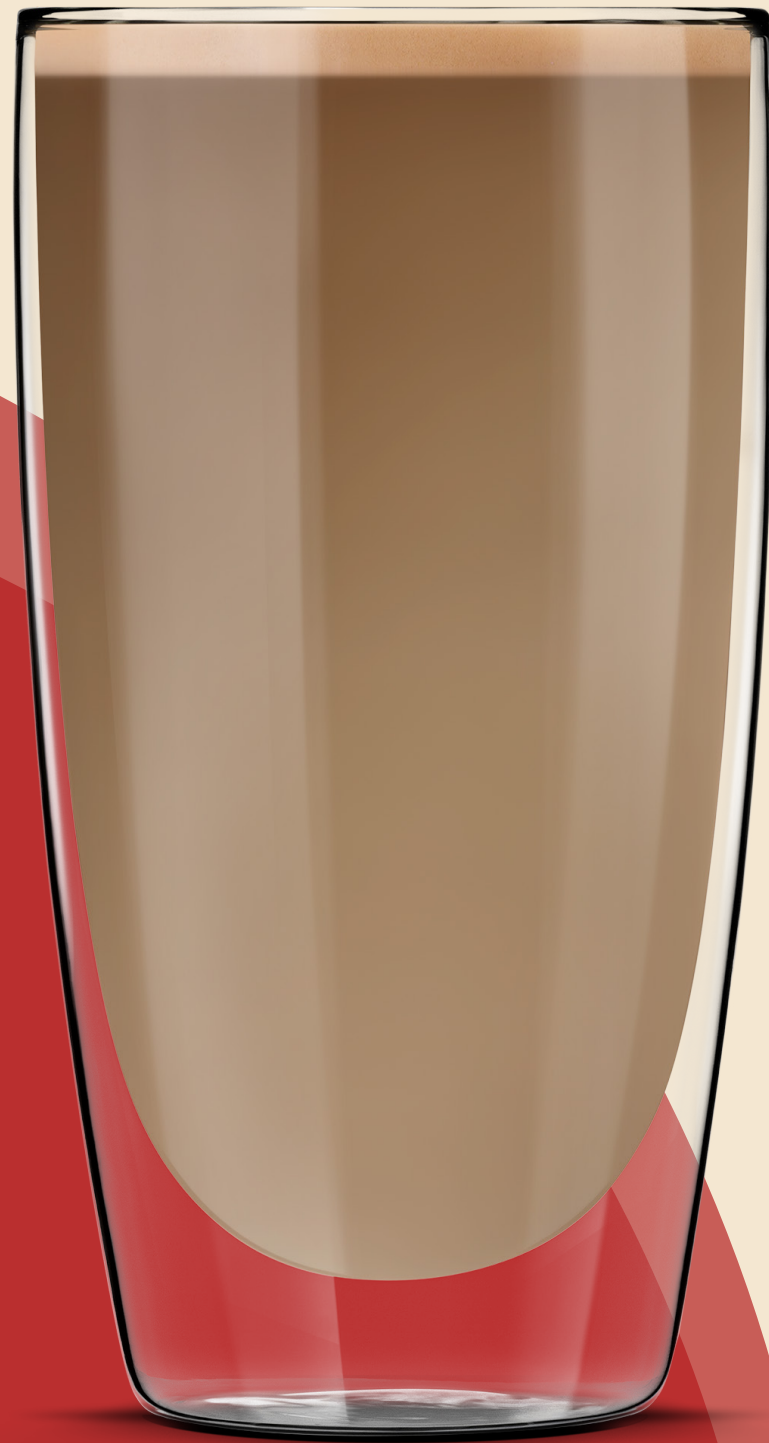


## **LATTE MACCHIATO**

**60ml espresso**  
**220ml steamed milk**  
**Skim of foam**

Macchiato means “stained” in Italian. Start by adding your steamed milk to your cup, then pour the espresso on top. This gives the impression the milk has been “stained”.

A Latte Macchiato differs from a cappuccino, it contains much more steamed milk and only a skim of foam.



## **FLAT WHITE**

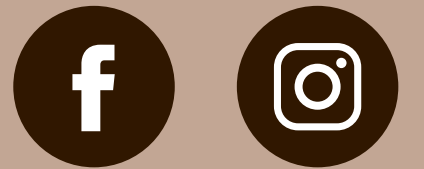
**60ml espresso**  
**120ml of microfoam**  
**steamed milk**

This drink, which originated in New Zealand, is all about the quality of milk foam.

It is made with a “microfoam” giving the milk a velvety texture, making it super smooth. The super compact milk gives the appearance of being perfectly flat.



**LET'S  
CONNECT!**



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What you can expect from Espresso Canada:  
We're here for all your espresso needs.

