

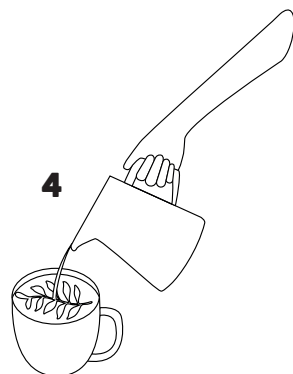
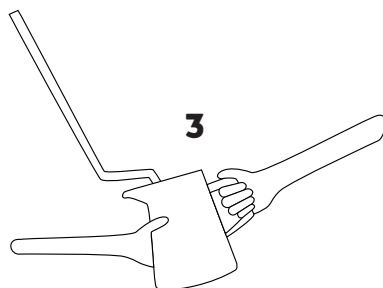
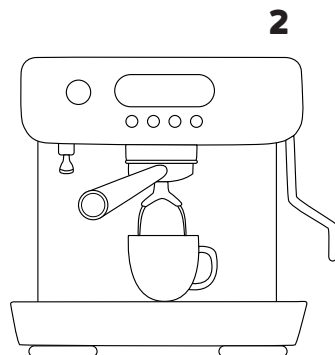
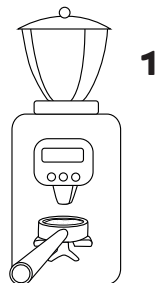
Espresso Machine

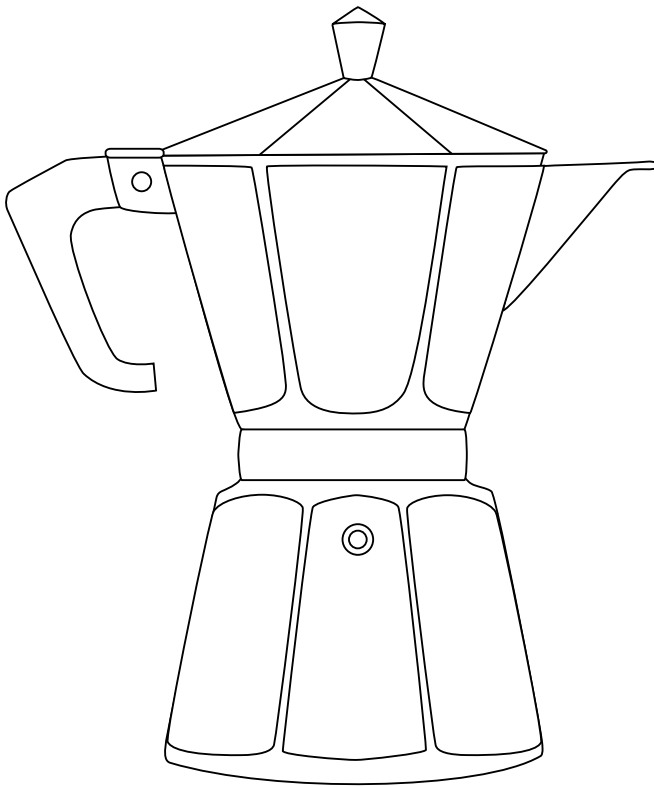
Brew Card

1. Put the portafilter on weighing scales and tare the scales. Grind the coffee into the portafilter basket or if you're using finely ground coffee spoon this in now until it weighs around 17.5/18grams. If it weighs more, just pinch a bit of grind out and put it in your coffee waste bin or knock box. **pic 1**
2. Tamp the coffee down using a medium amount of pressure, making sure the surface of the grind is even all the way round the puck.
3. Put the coffee cup underneath and press the button on your espresso machine. Ideally you will have programmed this button so the volume of liquid measures 34g/36ml. The coffee should run for between 28 - 34 seconds. If your machine doesn't have an automatic shut off then turn off the shot when it pales out and starts to gush. **pic 2**
5. An ideal shot drips first, then becomes a continuous stream - you'll be able to see the dark oils running through at this point - then it gets thicker and paler at the end. If the shot runs too slowly, try and coarse up your grind, or try putting a little less coffee in. If it runs too fast, fine up your grind, or add a bit more. Remember - it's all in the taste, so if you like it, that's the most important thing!

If you're steaming milk, here are some handy tips:

- a. Put an appropriate amount of cold milk in a jug - smaller jug for smaller drinks.
- b. Tilt the jug towards you, holding the handle with your right hand, Put the steam wand in the centre of the milk, about an inch under the surface.
- c. Turn the steam wand on and immediately bring your left hand onto the jug to hold it firmly. Bring the jug down so the steam wand just sees the surface of the milk. **pic 3**
- d. Stretch the milk very gradually for a few seconds, until the milk gets to room temperature. Stretching is when you add air to the milk by getting the steam wand to near the surface of the milk. Move the jug down very gradually, and gently bounce up and down so you're not constantly stretching. You'll hardly need to move your hands.
- e. When the milk feels warm, bring the jug up (steam wand down) and watch the milk churn around in the jug. When the jug is getting too hot to hold, turn the steam wand off.
- f. Put milk down and purge the steam wand. Tap the jug on the counter to get rid of any air bubbles. Swill the milk round until the ceiling lights reflect in it and it's smooth.
- g. Pour confidently in circles until the cup is three quarters full, then get the lip of the jug close to the milk and watch the art form. To create a line through the coffee lift milk jug lip forward and up in a slick thin line, moving the jug up as you do so. **pic 4**





Moka Pot / Hob Top Perculator

Brew Card

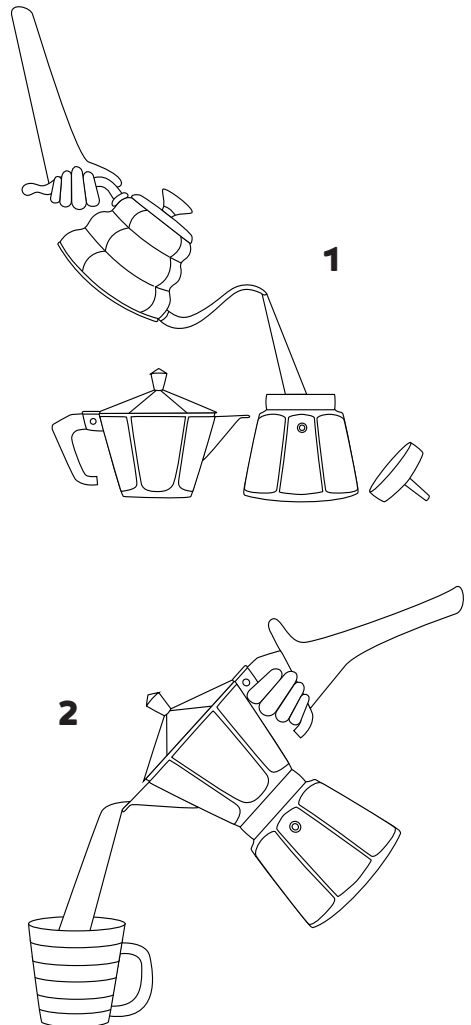
A Moka pot is a stove-top brewer which passes boiling water pressurised by steam through ground coffee. The consistency of the liquid is similar to that of espresso, but slightly more diluted. People often add hot water or milk to their Moka pot. It is named Moka after the Yemini city of Mocha. This is where a lot of coffee was imported to after being discovered in Ethiopia.

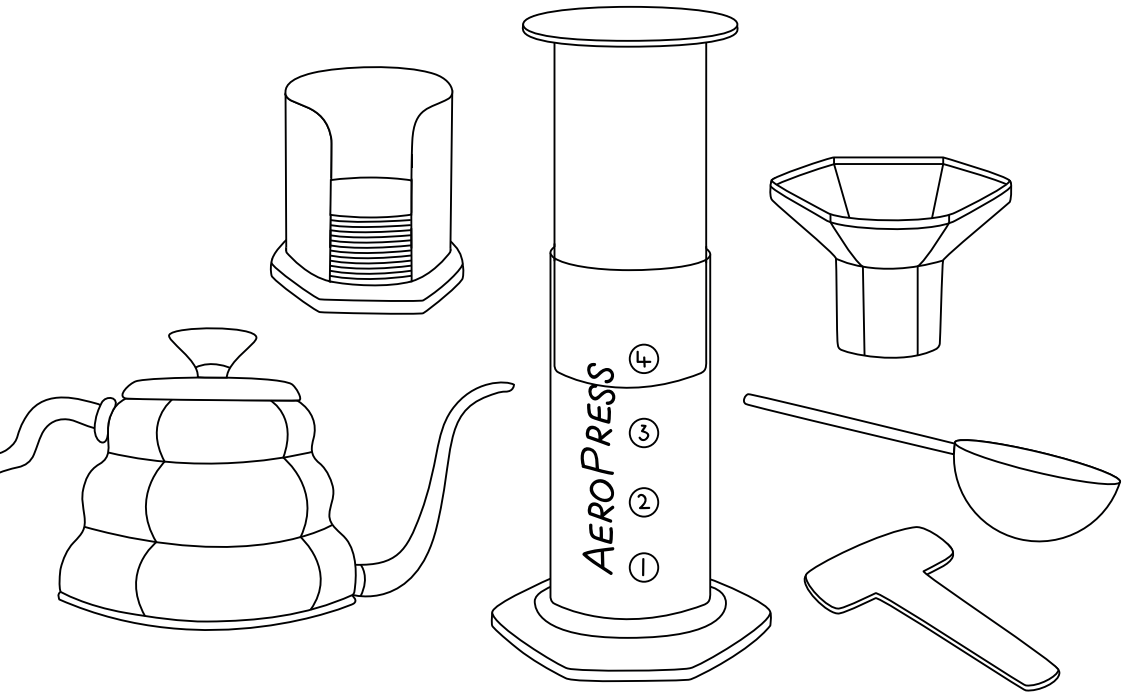
1. Moka pot grind should be fairly fine – like grains of salt – but coarser than an espresso grind. Fill the bottom part of the brewer with the heated water up to just under the safety valve. Use heated water that has been off the boil for a couple of minutes.

pic 1

2. Fill the filter basket with ground coffee to near the top, save a couple of millimeters, but don't push the grind down. Make sure it is level at the top.
3. Put the filled basket into the bottom part of the moka pot where the water is, and screw the top and bottom together. The bottom will be hot so you might need a tea towel or some cloth to hold. Don't screw it too tight.
4. Put the moka pot on the hob over a medium heat, and keep the lid open. The coffee will start bubbling up through the middle. When you can really hear the liquid gurgling, and see it start to bubble and get paler, remove it from the heat and put the Moka pot on a heat-safe mat.

5. Pour as soon as it is brewed. Add milk or water, as you please. FUN! **pic 2**



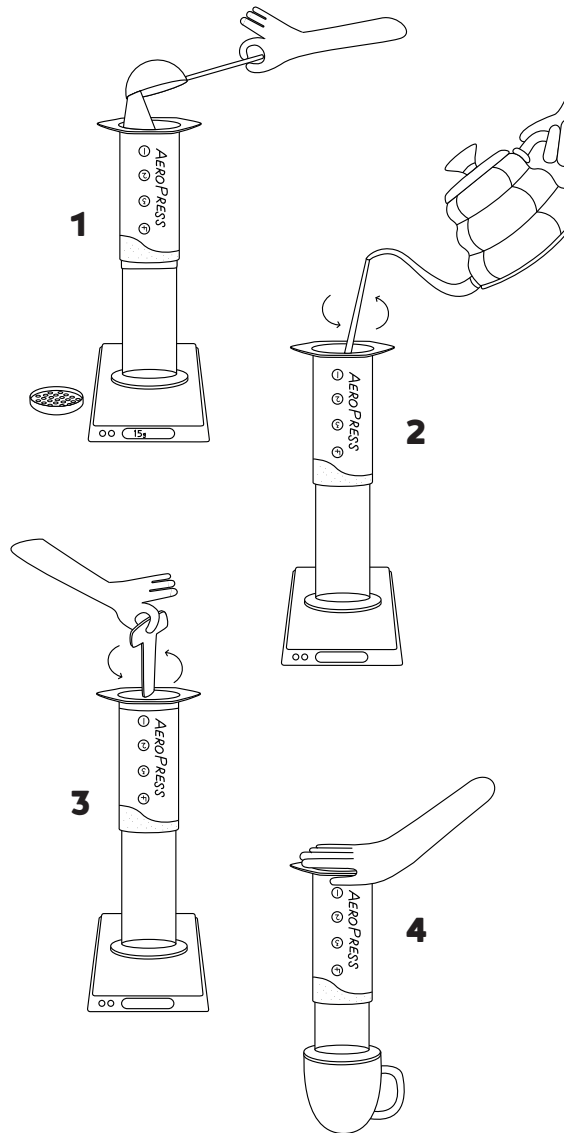


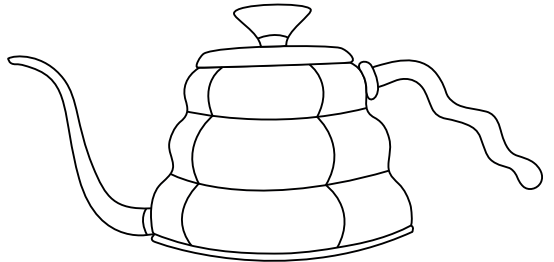
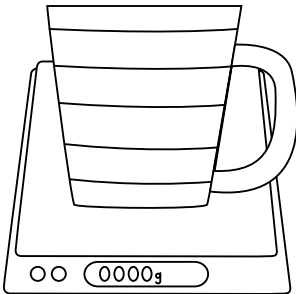
Aeropress

Brew Card

We love the Aeropress. It's quick, easy and a brilliantly portable coffee-making device. We like to take ours camping as it packs well and makes a great coffee. It's awesome. There are lots of different methods for aeropress brewing, but this one is the one we use to get our coffee tasting the way we like it.

1. Boil water, pour about 220ml into a measuring jug/pour over kettle. Let it cool a bit.
2. Weigh out 15.5g coffee. The grind should be like slightly coarse sand, but slightly finer than pourover grind.
3. Put a round paper filter into the lid and wet the paper with hot water to lose the papery taste. If you pour through it into your cup you can heat it at the same time. **pic 1**
4. Assemble Aeropress. We use the inverted method where the numbers should be upside down, with the wider bit at the top.
5. Add the ground coffee. Then pour water over the grounds, only enough to cover them completely. **pic 2**
6. Stir to get grounds wet, and wait for 20 seconds. **pic 3**
7. Place cup (emptied of water!) on top of Aeropress, and turn the whole lot over.
8. Plunge! **pic 4**



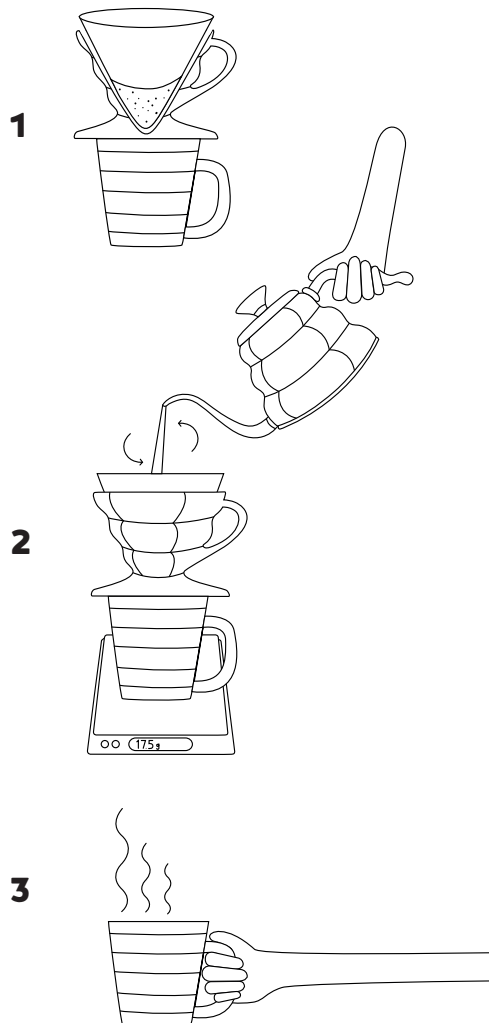


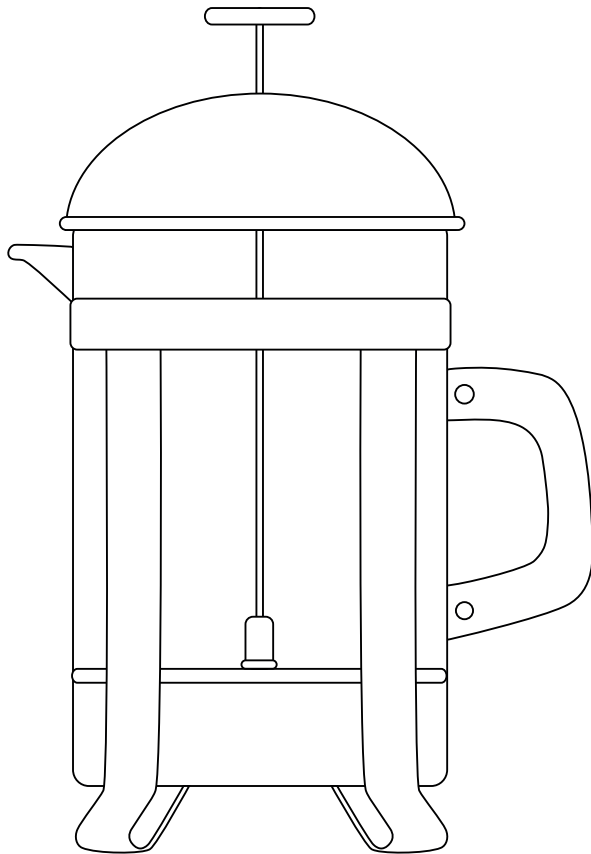
V60

Brew Card

The V60 is a really simple clean way to extract a lot of flavour from the coffee. The whole process should only take a couple of minutes, and it's easy to wash it up afterwards! You can get ceramic, plastic and glass versions of the V60. We have a glass one at home and we love it! We usually use a V60 for East African coffees or ones with a natural process - as we find it really helps get the fruitiness out of the bean.

1. Heat 250ml water first so it has time to cool a little - maybe two minutes off the boil.
2. Place V60 on a mug/jug, and put filter paper in V60.
3. Pour hot water through the filter paper into the jug to get rid of the papery taste.
4. Grind 17.5g beans. The grind should be like coarse sand - slightly coarser than that of an Aeropress.
5. Put ground coffee in filter paper and pour water over (approx. 35ml) to cover the grind. Stir for a few seconds. **pic 1**
6. Let bloom for twenty further seconds.
7. Pour the remainder of the water, slowly and in a circular motion. **pic 2**
8. Stir immediately after pouring, and leave until all the water has gone through.
9. Remove the V60 and enjoy. **pic 3**





Cafetiere

Brew Card

This is a great, no fuss way of brewing your coffee. Cafetieres range from little one cup brewers to giant 8 cup ones. We tend to use the recipe of 7 grams to every 100ml.

1. Boil the kettle. We recommend waiting a couple of minutes off the boil before you put water in so the coffee doesn't burn.
2. Put the appropriate amount of grind in the cafetiere. Pour the water in to near the top and leave for two minutes, then give it a stir. *pic 1*
3. After stirring, wait two more minutes and then plunge. James likes to only plunge half way so he doesn't stir up the fine coffee grounds at the bottom. *pic 2*
4. Enjoy! We find that the coffee will taste different as it cools. If it's too hot you won't get many tasting notes, but if it's too cold it'll go the other way!

