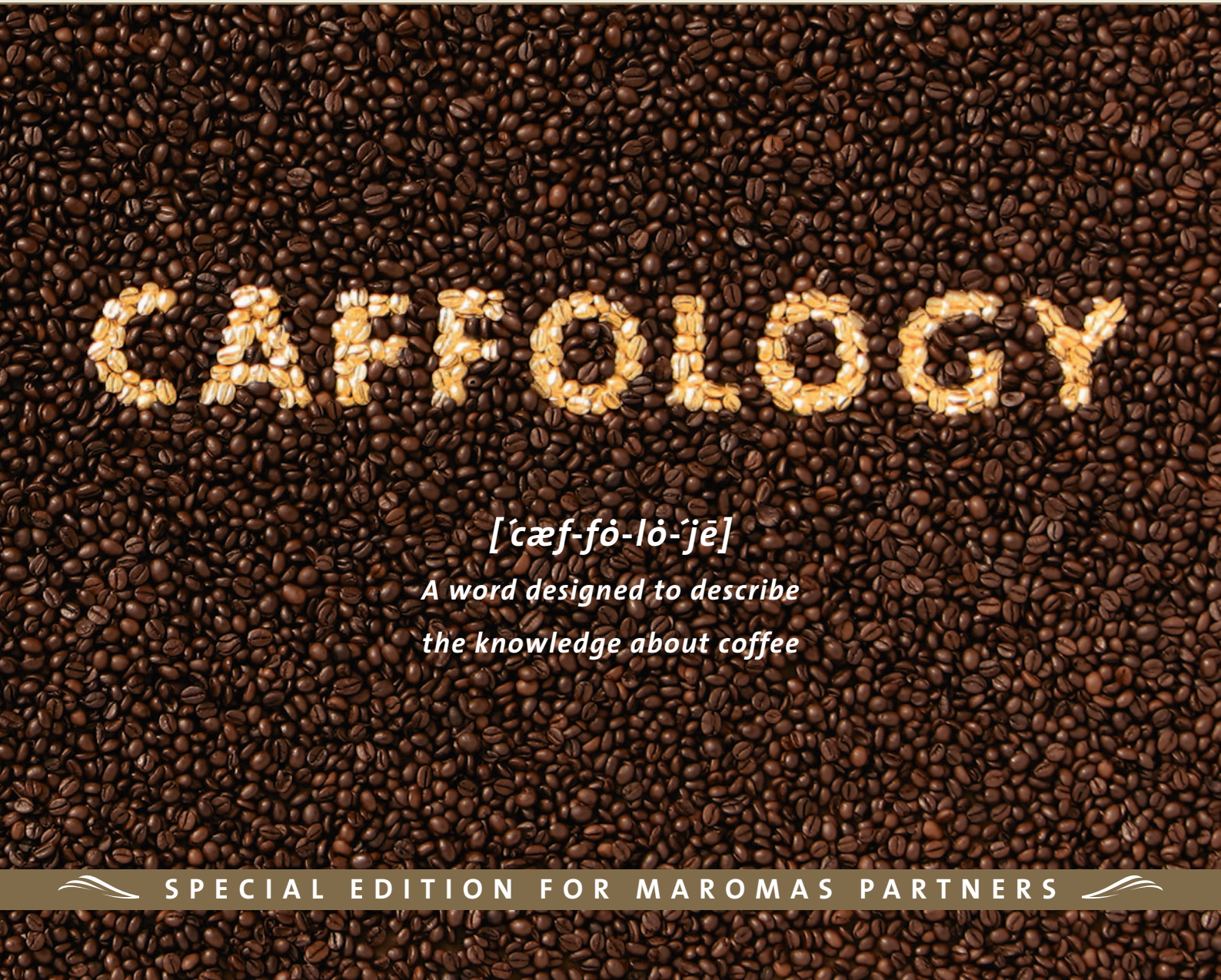
maromas
PREMIUM COFFEE



SPECIAL EDITION FOR MAROMAS PARTNERS

CAFFOLOGY©

Contents

COFFEE IS...

...one of the most regular, but yet also the most passionate and romanced products of our daily life. Whilst some people will consume it without much thought, others are very particular about their coffee and in the end all of us like it to taste good. The quality factor of raw ingredients, the blending and roasting are of utmost importance to all of us. For us at Maromas making and drinking coffee is pure passion. This starts with our coffee farmers in different regions of the world and most especially with our green coffee buyers and roast masters, but also continues with our international distribution partners and their marketing and sales staff and the training personnel, baristas and waiters who will serve that final cup of excellent coffee. Only when this passion passes through this entire supply chain can Premium Quality Coffee be achieved.

All the wisdom and technology employed in the cultivation and preparation of coffee are vast fields and each can take a life time of studying. That is obviously of no use for those professionals who are following in the chain after the coffee has been roasted. But it should be important for all those concerned to have some correct basic understanding about the product itself, as well as appropriate skill and competence needed in the preparation of basic coffee drinks.

For this reason we have compiled this basic Caffology lecture as a rather short, but yet concise and easy to read manual covering the most important aspects of coffee. In this manual we cover mainly the Italian originated espresso brewing technology with manual equipment that has then in international use and practice been further developed. We also examine different cups sizes, drinks, tastes and the use of more contemporary fully automatic machines. This profound manual is intended to give you some basic understanding of the coffee plants, coffee processing and coffee history. After careful study and some practice it will award you the basics of espresso preparation skills and it will explain and teach you the most important techniques for brewing espresso coffee and the preparation of cappuccino and related coffee drinks.

Wishing you pleasant reading
and success in application,

Markus J.M. Bihler
Chairman Maromas Group

BOTANICAL CHARACTERISTICS AND TYPICAL PROPERTIES

Botanically the coffee tree or coffee bush belongs to the family of Rubiaceae and grows uncultivated up to about 15 meters high. For reasons of easier harvesting it is in plantations usually cut to a height of about 3 meters and therefore also called coffee bush.

It has thick and dark green, rubbery leaves on a short stem. The blossoms grow in clusters and wilt within hours. They then turn in 8 to 10 month of average maturing period into cherry resembling fruits and are therefore called coffee cherries. These fruits are first green before then turning yellowish and each fruit usually contains two seeds, the actual coffee beans. The coffee cherries turn bright red when they are fully matured and ready to be picked. Out of the great variety of the plant category Coffea, only two have actually significance for agricultural use.

One of them is Coffea **"Arabica"** that supplies about 60% of the world coffee production, and Coffea Canephora, usually called **"Robusta"**, that contributes about 40% to the total global production.

The Arabica bean with an oval form and a slightly curved cut is very climate sensitive. It grows best in average temperatures ranging from 13 to 32 degrees Celsius and altitudes between 700 and 1.100 meters. That's why Arabica is also often referred to as high-grown or highland coffee.

The main producing areas are countries in Central and South America, East Africa, India and Indonesia. The caffeine content in Arabica is lower than in Robusta. The sophisticated flavours vary in parameters of fine and noble nuances of acidity with a full body and a slightly exotic taste that is reminiscent of a hint of chocolate. The crema of Arabica has typically a deep red-brown colour.

The species of Robusta was only discovered about 150 years ago in Uganda, near Lake Victoria. It differentiates from Arabica by its more round shape and a straight cut.

Robusta beans with their heartier trees are not as climate sensitive and are usually grown in lower altitudes in West Africa and Far East. These conditions lend to more economical cultivation, resulting in lower average market prices. But there are also exquisite quality Robusta crops that achieve prices well above some Arabica crops. Robusta beans are stronger and fuller bodied than Arabica beans, exhibiting a warm grey-brown crema.

COFFEE HARVESTING AND PROCESSING

For high quality coffee only fully matured cherries are hand picked. Since the cherries do not all ripe evenly and do not reach their final maturity at the same time, this selective picking is repeated every 8 to 10 days until all fruits have been gathered. In the traditional **"dry processing"** the coffee cherries are spread on large drying surfaces out in the open and let the sun dry them. During the drying process the cherries must be constantly and carefully turned around. This will take between 3 to 5 weeks, depending on climate conditions.

A modern method is the **"wet processing"** where for high quality coffee preferably spring water will be used to wash off dirt and unwanted particles and channel the cherries into a machine called "pulper" that will squeeze the beans out of the soft fleshy part of the fruit and separate them. Then the water carries the beans through channels into a fermenting tank where the coffee contained enzymes start a fermentation process that takes (depending on the present conditions) from about 12 to 36 hours and will eventually free the beans from all the residual mucilage.

After the fermentation the beans get a good rinse and then go onto the "patios" for drying in the sun, although in modern processing sometimes hot air blowers will be used to speed up the process.
After dry processing the dried pulp and the residual skin, after wet processing only the residual skin must be peeled off, this is done with machines that apply a light pressure or agitate the dry beans in a kind of tumbler.

During all processing stages the beans are continually sorted and separated from residual particles, but after this last stage the beans are then finally sorted according to size and color, either manually or with mechanical or electronic equipment and packed in sacks or large quantities in containers for their journey to the roasting plants.

COFFEE HISTORY

The history and development of the beverage that we know today as coffee is interwoven with myths, chance, coincidence, trade, political intrigue and the pursuit of wealth and power.

Coffee use can be traced at least to as early as the ninth century, when it appeared in the highlands of Ethiopia. From there, coffee spread to Egypt and Yemen. It was in Arabia that coffee beans were first roasted and brewed, similar to how it is done today.

In 1582 the German Medicus Leonhart Rauwolf described the coffee plant, as well as coffee as the drink and its effects in the oldest known European coffee document – his travel reports from Aleppo. That was followed by the Italian doctor and botanist Prospero Alpini who published in 1592 his "De Plantis Aegypti Liber" in Venice, describing coffee from his travels to Egypt.

By the 16th century coffee had reached practically all of the Middle East, Persia, Turkey and Southeast Europe.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1582

In the year 1554 the two traders, Hakim from Aleppo (which could actually have been an ancestor of Dr. Massimo Hakim, CEO of Maromas L.L.C. Dubai, whose family originates from Aleppo) and Dschems from Damascus, founded the first coffee house on European soil in Constantinople.

In 1645 the first coffee house in Italy opened at the Piazza San Marco in Venice. The thriving trade between Venice and North Africa, Egypt, and the Middle East brought many goods, including coffee, to the Venetian port. At the same time other important trade and port cities such as London, Amsterdam, Hamburg, Bremen and Marseille developed into important coffee trading centers.

The Dutch were among the first to import coffee on a large scale, and also to defy the Arab prohibition on the exportation of plants or unroasted seeds when Pieter van den Broeck smuggled seedlings from Aden into Europe in 1616. The Dutch later grew the crop in Java and Ceylon.

The first exports of Indonesian coffee from Java to the Netherlands occurred in 1711. Through the activities of the British East India Company, coffee became popular in England as well. It was introduced in France in 1657 and in Austria and Poland after the 1683 Battle of Vienna, when coffee was captured from supplies of the defeated Turks.

BLENDING AND ROASTING

When coffee beans leave the plantations, they are known as green coffee until the time they reach the expert blender and roaster, whose goal it is, to achieve a harmonious balance of quality, integrity, taste and aroma.

At Maromas, coffee is blended and roasted from the finest origins around the world where our experts select the best quality green coffee beans. Our espresso roasting plant is located in Italy, which is still the center of the global roasting technology. Our roast masters use the highest skills and life-long experiences to roast a series of blends that satisfy the most discerning coffee palates.

Coffee contains about 1000 substances of which about 800 are flavor components.

It is only the roasting process that releases these components and so creates an incredible complexity of aromatic taste. The exact process is determined by the roast master's recipe, but generally the green coffee is placed into a roasting machine that runs at high temperatures of average 200 degrees Celsius for between 2 and 10, but for some extreme methods up to 20 minutes, depending on the type of equipment and desired roast. During the roasting process the coffee is losing about 20% of its weight, mainly due to the evaporation of water. Espresso Blends are generally roasted longer and darker than filter coffee blends. Southern Italian roasts are traditionally darker than those of the northern regions. Age-old guarded formulas and the most modern roasting techniques result in a range of unique coffee blends, each one representing a work of art waiting to be experienced.

Ultimately, it is up to the individual coffee lover to choose a particular coffee blend that satisfies, excites and stimulates most.

COFFEE EXTRACTION METHODS

The methods of preparation of coffee and extracting its flavours and colour into the drink have considerably changed over time and in different cultures, but the four main groups can be identified as:

1) Mocha extraction

- where very finely ground coffee powder is added with water and brought several times up on boiling temperature and then in the cooling off phase the dregs settle to the bottom of the cup.

Arabic Mocha is assumed to be the oldest cultured form of coffee preparation and was originally done on a hot sand bed on top of a fire place using a long handle metal jar. The sand bed got then over time replaced with direct heating on flame or fire places or today even electrical devices all the way to automated preparation.

The word Mocha derives from the ancient port of Mocha in Yemen. Original Arabic Mocha was usually unsweetened, but spiced with Cardamom and served very hot.

The habit of drinking coffee and this original form of preparation was then adopted by the Turkish and during the Ottoman Empire spread as "Turkish Coffee" and thus the expression has been widely adopted even in Arabic countries. It is today served with sugar to request and in different areas with different spices, such as cardamom, cinnamon, clove or rose water.

2) Filter extraction

- where ground coffee is placed in a filter basket of paper or fine metallic mesh and very hot or up to boiling water is poured over it and it will pass by gravity through the coffee powder and in the course extract aroma and colour.

Most widely used are filter baskets with paper filters that have been invented in 1908 by Melitta Bentz in Dresden, Germany. Today mainly electrical coffee machines are used that brew from several cups for household use to bulk quantities in commercial environments.

3) Espresso extraction

- that has been at length described from the pages 16 to 23 in this book and can today be considered as the most cultured and developed technology of preparing coffee, no matter if in its traditional Italian technology and drinks or in the contemporary technology automatic brewing and trendy international lifestyle drinks.

For the ease of handling with manual espresso machines, paper pods have been developed that in the professional field are mainly aimed for office or small outlet use. There are two types of these, which are so called soft pods or the E.S.E. industry standard pods which are packed firmly and usually deliver a better extraction quality.

Capsule Systems are the more modern form of single portion espresso brewing for household or smaller type commercial use. These also employ the espresso pressure extraction method and various different types of capsules. The older systems are either from aluminium or thick plastic, the more recent developments use very thin foil capsules and thus very much reduce the use of material resources and waste. Because the pre-ground coffee is packed in a protective atmosphere it does not oxidize and the quality results are remarkably good, depending of course on the coffee blend that is used and the water quality.

The price of capsules will for handling and packing reasons always be higher then that for bags of coffee beans. Therefore these are usually in professional use limited to smaller outlets. But with almost no machine investment this becomes highly interesting for all outlets like hotel bars, wellness areas, offices and most especially hotel suites and rooms. Maromas has developed a dedicated system that is called enSuite© system including cups and all needed accessories (and where already the name expresses its advantages) of offering premium coffee, cappuccino, tea and hot chocolate drinks in the privacy of a hotel room 24 hours a day.

4) French Press extraction

- where rather coarsely ground coffee and boiling hot water are place in a carafe and stirred. After an extraction period of a few minutes a handle in the lid is pressed down to separate the coffee from the dregs. There is probably no other simple device that makes a respectably good coffee of such type more easily.

WELCOME TO THE PRACTICAL COFFEE WORLD

Grinding – The key to aroma

A most important step and absolute prerequisite for achieving a good cup of coffee is the grinding of the beans. It is only correctly ground coffee that finally releases its full and true flavor, and once in contact with the hot water, develops its ultimate character. When you grind coffee it will oxidize quickly, just as you can observe when you cut an apple and it turns brown.

Therefore, coffee once ground, is subject to rapid loss of flavor and quality. This is why it is preferable to grind the beans freshly, just prior to brewing.

Each method of coffee brewing requires a different degree of grinding. Turkish Mocha requires the finest possible and powder like grind. A fine grind is needed for espresso brewed with a pressure pump machine. For filter or drip coffee, medium grinding is advisable, and for French Press a coarse grind is preferable.

In ancient times pestle and mortar were used for grinding, producing comparatively poor results. But already in the 13th century in the Turkish coffee culture a first handheld grinder was invented that developed into various types, and last known as our grandparent's wooden grinder with conical metal burrs and a drawer to hold the ground coffee.

In today's professional application we generally use electrically powered grinders that have an integrated dosing dispenser. There are a whole lot of different grinders in the market, using either flat metal grinding discs or conical metal grinding burs at varying price points. It is advisable to invest in a

good quality grinder as it will play an important role in the preparation of a good coffee.
Equally important is that the grinder is well maintained and smoothly operating and well calibrated to achieve good extraction results. If for example the grinder burrs have been worn off or damaged by stones or metal objects that may rarely but still occur with coffee production, it will not produce good results.

Another important parameter is that during the process of grinding, the temperature of the coffee powder must not increase to more than 40 to 50 degrees Celsius, as otherwise its quality will suffer.
Since in daily use there is no way to measure the desired diameter (0.2-0.3 millimeters) of the ground particles, we calibrate the grinder by testing the coffee results. The coffee must be ground so it will take 24 to 26 seconds for 24 to 26 ml of beverage to flow through the filter holder. If the beverage flows faster, the grind is too coarse. If it flows slower, the grind is too fine. In either case the grind can be adjusted according to the manual of the grinder.

So obviously, setting a grinder is not a scientific task and it does not need mathematics, the calibration is primarily determined by the correct contact time of powder and water and by the flow of the extracted beverage into the cup.

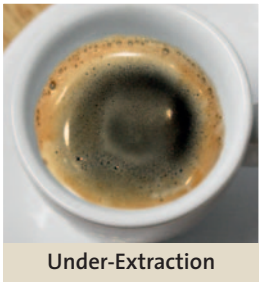
A high quality coffee blend may not produce the desired flavour and can even result in a poor flavour if the grinding is not correct.

THE SACRED RULES OF GRINDING

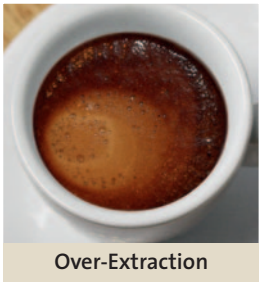
• **Do not grind more coffee than you will use within 1 hour**. Ground coffee will lose its aroma about 50 times faster than beans.

• **The doser must dispense about 6.5 to 7.5 g** per portion. Variation from that dosage will change the aroma and appearance of an espresso drastically.

• **If the grind is too coarse** it will cause **under-extraction** and result in a weak but bitter tasting coffee with little and thin crema of pale appearance. This is because the coarsely ground coffee does not offer enough surface for proper extraction.



Under-Extraction



Over-Extraction

• **If the grind is too fine** it will cause **over-extraction** and result in burnt coffee with a white mark or even a hole in the middle of the crema and it will have an unpleasant scent and taste astringent. This is because the too dense surface of the coffee powder causes the water to pass too slowly and it will in the extreme case only drip from the filter holder or not flow at all.

• **If the bean hopper and the powder dispenser are not regularly cleaned**, the oily traces will inevitably become rancid and give a **nasty smell and taste** to the fresh coffee beans and powder. The coffee bean hopper should at least once a week be taken off and washed with an appropriate detergent and water. Optimally there should be no ground coffee in the dispenser over night and it should be clean with a dry brush every evening.

• **If the grinding burrs are worn off they need replacement service.** Worn off burrs will overheat the powder and give a burnt or smoky smell and astringent taste.

• **In any case of doubt** about the correct performance of your grinder, ask for technical service **support from your Maromas supplier or service center.**

ESPRESSO MACHINE TECHNOLOGY

The traditional espresso machine was invented – or better: developed – in the first half of the last century, but has continuously been perfected for performance and functionality until today. Developed rather than invented, because a number of engineers and manufacturers have contributed with various developments to what we have on hand as a standard today. The first generally produced machine in the market used steam – not water pump pressure – to create pressure for coffee extraction and these first machines were rather adventurous as they were prone to blow up once in a while.

In 1945 Achille Gaggia created the famous machine that now worked by manual lever and human muscle power, which solved the problem of using steam for pressure. In the following years La Pavoni, Cimbali and others refined the technologies that are used in contemporary semi-automatic equipment.

Fully automatic espresso coffee machines have due to their ease of use and consistent beverage quality without skilled operators taken over an important role in the professional coffee serving environment. This highly sophisticated type of equipment has mainly been developed and perfected in Switzerland and Germany and carries renowned brand names such as WMF, Cafina, Egro, and Melitta. But also Italian manufacturers have embodied this technology and Saeco has become market leader in compact fully automatic machines and La Pavoni and Cimbali are nowadays producing machine with fully automatic brewing technology.

In this basic training we will first concentrate on the traditional semi-automatic machines and how to make genuine espresso coffee with them.

The quality, flavor and taste of our delightful little pleasure called espresso is influenced by the pressure generated by the internal pump in the machine and the boiler temperature, so these are two main factors to keep an eye on.

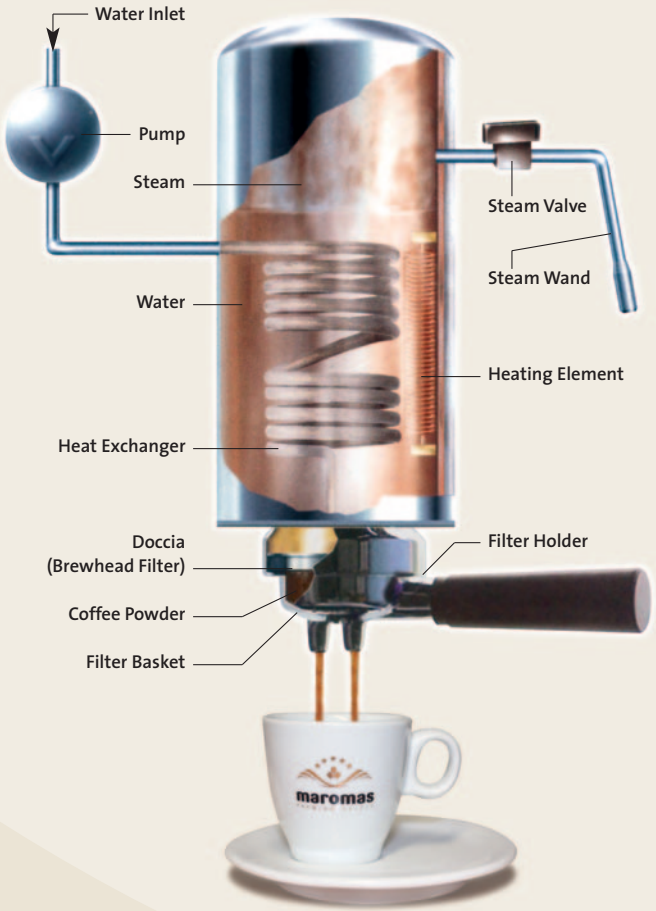
But here is how this technology works:

First the water from the public water line is passed through an appropriate water filter that will soften it to 9 degrees French hardness, which is optimum for aroma development. It also will by means of activated charcoal remove chlorine and any unwanted taste or odor from the water.

With an electrical pump the water is brought to a pressure of 9 atmospheres and then pumped through a heat exchanger, which brings the temperature up to 88 to 90 degrees. It is important that the water temperature will not be above or below this range as otherwise the result will be over- or under-extracted coffee. The temperature measured in the cup should be about 68 degrees Celsius.

From the heat exchanger the water is pressed into the filter holder and through the tamped coffee powder. Through the brew head filter, the so called "doccia" (shower), the water is evenly distributed over and through the entire coffee powder.

Simplified technical schematic of a traditional espresso machine:



After a short initial water flow it is halted for a moment to allow the coffee powder to soak up some water and swell, which is a prerequisite for optimum flavor release and called pre-infusion. After only a couple of seconds the powder has reached optimum permeability and more water is pumped to produce the desired quantity of beverage.

At this point it should be noted that this may well be a very short shot of Ristretto, a classical Italian Espresso, a somewhat longer (Lungo) Espresso as it is much appreciated by a large population of Central Europe, or perhaps a regular cup size (125 ml) of coffee called Café Crème.
This Café Crème has largely replaced the former filter type cup of coffee in Switzerland, Germany and Austria as well as other trendy developed coffee areas. In the upper spheres of hotels and restaurants this type of single cup fresh brew "regular coffee" has widely been established as bench mark for quality world wide and traditional filter coffee is now only found in banquet service or unfortunately sometimes in the breakfast room.

High quality espresso drinks though can not be made without coffee experts that either operate a semi-automatic manual espresso machine or highly trained and skilled technicians that can set up, program and maintain fully automatic machines, which then in turn can be operated by less trained personnel.

The large difference is that every manual machine always needs an expert to achieve a decent coffee, while one technician only can set up and maintain 100 automatic machines that then can be operated by even untrained personnel and will still produce continuously high quality coffee drinks.

PREPARING AN ESPRESSO

Now to the prerequisites and actual preparation of genuine espresso coffee:

• **The machine must have reached its operating temperature well** before starting and some water is run trough the filter holder and steam from the steam wand to ensure it functions correctly.

• **The espresso cups must have been preheated** on the top of the machine or otherwise be warmed up with hot water.

• **The filter holder must always (when not in use) remain on the brewing head** so that it will not cool off.

• **The correct dose of 6.5 - 7.5 g of coffee powder** is dispensed from the grinder into the filter holder.

• **The powder is tamped** by applying downward pressure to it in order to create a flat, uniform surface. If this is not done correctly, the beverage tends to be under-extracted. Excess powder is wiped from the filter holder rim.

Tamping too hard may compact the powder so much that the water can not penetrate fast enough. The espresso will likely be too concentrated or maybe burned. **Tamping too soft** will result in too fast water flow and hence in under-extraction.

• **Then the filter holder is placed** into its operating position on the brewing head and the preheated cup placed in position.

• **Now the espresso beverage button is pressed** and the machine will start, pre-infuse and then dispense the espresso into the cup.
As the espresso pours slowly and creamy-like down into the cup it develops a beautiful crema, which should be about 3 millimetres deep, depending on the blend, of golden and reddish hazelnut color with dark-brown streaks. It must be full-bodied, rich in aroma, well balanced in acidity and retain a long lingering aftertaste.

If this does not occur as described go through all the steps of grinder and machine operating above and exclude mistakes and errors until you succeed and become a happy coffee expert.

Life is too short to drink bad coffee!
The above guidelines and maybe some coaching from Maromas experts will lead you to success!

PERFECT MILK FROTH WITH EASE

The preparation of steamed milk froth seems as much a secret to Cappuccino and Caffe Latte, as is good crema to espresso. But neither are really secrets and can be learned easily. Any good quality professional espresso machine will supply ample **hot and dry steam to froth milk**. **Fresh, cold full cream milk** and a sizeable **stainless steel pitcher** are all you need. Be aware that the volume of the milk will increase when frothed.

To froth the milk open the steam wand fully and submerge it **just below the surface** of the milk while the pitcher must be at a slight angle **moving up and down**, capturing the air and creating thus the foam. If you hear short sharp "tsssst" noises you are doing it correctly.

If the steam wand is too far below the surface it will be too quiet and no air will be introduced to the bubbles of air in the milk.

All of this take just a bit of practice and maybe some initial coaching and soon you will absolutely love doing it.

The milk should never boil and the temperature of the pitcher must be such that it can still be touched by a naked hand, with a final milk temperature of around 70°C.

After the frothing procedure **this froth should rest for a short while** so the froth can get firm and separate from the liquid heated milk on the bottom of the pitcher. You may speed up this banging the jug on a suitable work surface.

Then your perfect milk froth can be used to make delightful Cappuccino, Caffè Latte and all other milk related beverages up the highest bench marks of decorated Latte Art drinks.

CLASSIC AND TRENDY ESPRESSO COFFEE BEVERAGES

From the invention of the first Mocca type steam devices to today's modern use of espresso brewing technology a lot of drinks have been developed to accommodate international customers expectations and cultural demands, way beyond that which originated in Italy a half century ago.

Climate conditions have called for adjustments. Would any one want to drink a big pot of boiling hot liquid in the burning sun of Sicily? Or what would an arctic reindeer hunter tell his wife when he comes home frozen stiff and she offers him a tiny cup of espresso?

Espresso is Italy's gift to the world. But only ignorant missionaries or self appointed espresso experts would not recognize, welcome and serve to the individual expectations and likings of a global coffee world. Drinks, cups sizes, the use of milk or cream, etc. have been smartly addressed by those who use the basic espresso brewing technology, but also are ready to serve to a modern world.

Ristretto: The smallest is the strongest

The "little one" in the family is typical to Southern Italy. It is made with the same amount of coffee powder as regular espresso, but with less water. Thus it is restricted and therefore called "Ristretto".

Caffè Espresso: The Classic

The methodology for a good quality espresso has been discussed at length previously. All it really takes is good equipment, about 7 g of a fine blend, pure water and a lot of passion.

It's the coffee's heart and soul – and every time you see and taste a good one, you'll recognize it!

Caffè Lungo: A long espresso

An espresso extracted with a little more water in Italy is called a "Lungo" or long coffee. Isn't it nice to be able to order what kind of extraction and concentration you prefer? Individuality that is far away from bulk brewed drip filter coffee.

Café Crème:

Swiss quality becoming a world standard

Gone are the days of drip filter coffee in quality conscious Switzerland. It was the first country to widely use espresso extraction technology to also prepare a regular large (125 cc or larger) cup of coffee, just using more water than in the short drink.

Today a fully automatic espresso machine or capsule system belongs to the standard of an average Swiss household.

Not every espresso blend is equally suitable for this long extraction, but also here eventually the individual coffee drinker's pallet decides. But it always must have a rich, light gold and brown crema.

Caffè Americano: An Italian insult?

The word as well as the drink is based on helpless attempts to address the requests of American tourists and customers abroad that simply wanted a large cup of coffee.

So the Italians just took an espresso and poured some hot water into it and with a disgusted smile they called it "Americano" or "Aqua sporca", which means "dirty water"...
There is – at least out of Italy – nothing at all wrong with drinking large cups of coffee. But let's use that inappropriate term only to answer to someone who does not know better and proof coffee knowledge by serving and using the culturally correct "Café Crème".

Whenever this may become part of a discussion, please note that the longer extraction of 125 ml of a cup of Café Crème will also release more caffeine as in 35 ml of espresso that is then diluted to 125 ml with hot water.

But it is likewise more appropriate to compare large cups with large cups. And if you compare a cup of drip filter coffee with Café Crème, the latter has less than 50% of caffeine content. And someone who wants to avoid caffeine is better off with a good quality decaffeinated bean in the first place.

Café Au Lait: The French cousin

Maybe just because the French sometimes don't take life too seriously and in the country you find both versions, it may occasionally be served also made from drip filter coffee, but we really prefer it with a double shot of Lungo and at least the same amount or according to taste also more hot milk, served in a "bol", the typical French dish or in a very large cup.

Espresso Macchiato: The quick shot with milk

A tiny bit of hot milk with some foam is added to is added to a regular espresso and so it becomes the quick shot among the espresso/milk drinks.

Latte Macchiato:

The synonym for trendy coffee enjoyment

It took a long career since Italian mothers mixed a bit of coffee into warm milk to let their children enjoy a taste of coffee too. Today, served in a high glass with nicely separated layers of hot milk, milk froth and an espresso in between it is highly trendy and appreciated wherever it is served.

Cappuccino:

The espresso drink that has conquered the world

The classic cappuccino calls for three equal quantities of espresso, milk and milk froth. No cream.
A nice addition is some cocoa powder sprinkled on top of the frothed milk.

Camelccino® and Camelatte®:

Delights... from 1001 nights...

Maromas Premium Coffee is based in Dubai on the Arabian Peninsula of the Persian Gulf, a very early home to the history of coffee culture. As homage to this the author has created a fusion of cultures using camel milk for espresso drinks. The basic recipes are the same as for cappuccino. The camel milk adds its typical aroma and it may be enhanced with cardamom to finalize it with a truly oriental touch. Camelccino® and Camelatte® are registered trade marks that may be freely used but exclusively when serving Maromas Premium Coffee.

Viennese Cappuccino: The Austrian delight

This drink is made with a long or double espresso, topped with whipped cream and chocolate flakes.

Caffè Corretto: Good reason for a good brandy

Italians learned long ago that their favourite drink, the espresso, could be spiced up with the addition of grappa, brandy or their liqueur of choice.

Ice coffee: Fire and Ice

Two scoops of vanilla ice cream in a tall glass with whipped cream. Top it off with an espresso lungo and add some more cream and chocolate bits for decoration. Beware of imitations with filter coffee!

Latte Art and sophisticated coffee drinks:
The Barista's passion

It is stunning and unbelievable what in the last decade has developed in the international scene of Latte Art. It is comparable to the development from bread to fine confectionary. Of course, again born from the traditional Italian artisan barista skills, a sophisticated international level of artistic preparation of espresso drinks has derived, culminating in championships all over the world. Once you are into it, the only limit is your imagination...

The use of all different types and tastes of syrups, once frowned on by the espresso fundamentalists, has greatly inspired this culture, but some syrup may also add a nice taste of hazelnut, vanilla, or whatever you like to an ordinary cappuccino.

Final conclusion: You are too good to drink bad coffee. See what is out there and then the only thing that matters is what YOU like!

IMPRESSIONS...

...from an author's journey with motorcycle through coffee plantation areas in Mexico, Guatemala, El Salvador, Honduras, Nicaragua, Costa Rica, Panama, Columbia, Ecuador and Peru

Espressum

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