



The home barista

RISTRETTO OR ESPRESSO

95%



MAKING AN ESPRESSO

- Coffee and the grind: You will need to experiment on the exact amount and grind dependent on the coffee bean and taste preference. Use approx. 18 grams for a double shot.
- Pack and tamp the coffee grounds: Add the coffee grounds to the espresso porta filter until it's slightly heaping over the top. Use the tamper to press the grounds evenly into the porta filter, pressing firmly until compressed. It's important for the coffee grounds to be even and straight to get the best ristretto or espresso shot.
- Pull the shot: Place the porta filter in the espresso machine and press the button to pull the shot. A well-pulled ristretto or espresso shot will last around 25 to 30 seconds and have deep ristretto or espresso flavor with a nice foamy *Crema*.
- For a ristretto, aim for approx. 20ml shot and, for an espresso, 30ml shot.
- Consider any adjustments: As above, trial and error, dependent on coffee bean, ground and taste preference. Practice makes perfect! If the shot is watery, use slightly more coffee grounds or a fine grind coffee. If a shot takes longer than 30 seconds, reduce the amount of coffee grounds or use a coarser grind on the coffee, and above all have fun, after all, it's coffee.





RISTRETTO OR ESPRESSO?

Ristretto or an espresso, similar? The difference between ristretto and espresso is the amount of water pressed through the grounds. This will also change the length of the pull. Ristretto uses approx 20ml or three-quarters of the amount of water (or less), making the ristretto a shorter shot than the espresso. Ristretto has a slightly sweeter profile than espresso.

INGREDIENT

- 18 grams coffee grind (double shot)
- Ristretto (approx. 20ml shot)
- Espresso (approx. 30ml shot)

KNOWLEDGE & SKILL LEVEL

Bean Knowledge		94%
Barista skill level		94%
Equipment required		98%
Taste (connoisseur)		94%

