



GROUND ESPRESSO

Modern technology has enabled most coffee lovers to prepare barista quality espresso (cappuccinos and lattes too) at home, even in the absence of a grinder. Regardless of which espresso machine you use, the visual indication of a great espresso shot is the *crema* ... the thick, golden foam that covers the top of the espresso when brew process is complete.

WHAT YOU WILL NEED:

1. Traditional (semi or fully-automatic) Espresso Machine *
2. Antica Espresso Grind (**NOT** Moka grind)
(for peak freshness, use within 5-7 days of opening)
3. Measuring Scoop (7g)
4. Hand Tamper

* There are many different types of home and commercial espresso machines. Please ensure that you carefully follow the instructions provided for YOUR machine.



INSTRUCTIONS:



STEP ONE:

Measure correct amount of ground coffee using 7g measuring scoop. Use two scoops for double shot.



STEP TWO:

Carefully place ground coffee in basket of the portafilter.



STEP THREE:

Place portafilter on counter and using a hand tamper, compact the ground coffee tightly in the basket



STEP FOUR:

Lock the portafilter into the group (the receptacle on the espresso machine)



STEP FIVE:

Turn on the pump which sends hot water through the group.



STEP SIX:

A double shot of espresso should be about 1.5 to 2 fluid ounces and take approximately 20 to 25 seconds to extract from the moment you start the pump until you reach the appointed liquid volume.