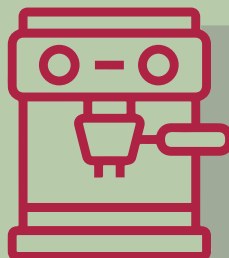


SEMI AUTOMATIC ESPRESSO MACHINE

This method of making coffee is characterized by its acidity, sweetness and crema that forms on the surface of the coffee.



A Preparation method that extracts the coffee with pressure, creating a concentrated coffee that as the name suggests ... express.

How to do it?

Dose

The amount of coffee depends on the brew recipe you want use and the machine. Use between 8 and 10 grams of dry coffee to get between 16 to 20 grams of liquid in 30ml.

Distribute the coffee evenly in the portafilter and tamper it evenly to get a homogeneous puck and ensure an even extraction.

Prepare

Clean

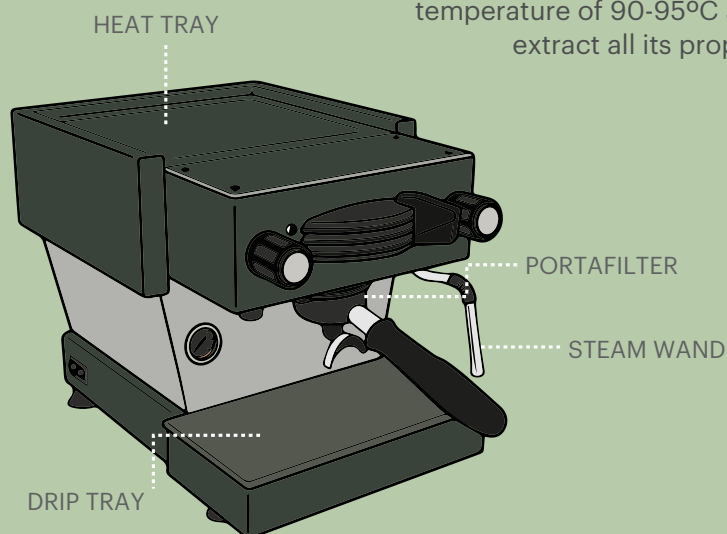
Before placing the portafilter into the grouphead it is advisable to flush it first with a bit of water to purge any residue and rinse the shower-screen.

Insert the portafilter into the grouphead and activate the button that exerts water at a pressure of 9 bars. The water will pass through the coffee puck at a temperature of 90-95°C and will extract all its properties.

Place

Serve

Remove the cup and serve with a saucer and spoon. When prepared and extracted correctly it will produce a coffee that is both intense and balanced.



la marzocco

Línea Mini

Medium roast
Fine grind

