



With meticulous attention to detail and persistent effort, we invite you to take on the challenge of preparing espresso at home. When nailed, this brew guide yields a magical shot. Expect to experiment with grind size, weight and time as you practice. Consider pairing your espresso with sparkling water for a refreshing palette cleanser.

EQUIPMENT

Espresso Machine

Grinder

Scale

Coffee Beans

INSTRUCTIONS

1. Remove the portafilter from the espresso machine. Clean and dry the basket.
2. Grind between 18 and 19 grams of coffee to a consistency slightly coarser than powdered sugar.
3. Evenly distribute coffee grounds into the portafilter basket and level with your finger. Use the tamp to gently press coffee into the basket.
4. Prep the espresso machine by purging the grouphead with hot water.
5. Insert the portafilter into the machine and pull the shot. This step should take 24-25 seconds with a yield of 2 ounces of espresso.
6. Serve and enjoy your carefully crafted espresso. For a refreshing palate cleanser, pair with sparkling water.

Watch the video!

