FUSION
COFFEE ROASTERY

Barista Tip Card

Espresso Extraction

Aim for a slow pour with a thick, viscous liquid.

Fresh is best – *Only use the freshest beans and grind to order.*

Adjust the grind – *Make small adjustments to control the extraction rate. If too fast then grind finer, if too slow then grind coarser.*

Dosage check – *Fill handle with grounds to 1mm above rim of shower foil. Knock handle to settle grounds and level to rim with finger or doser cover.*

Tamp & twist – *Tamp down (applying 15kg of pressure), tap side of handle to dislodge any grounds, tamp & twist to complete polish.*

Slow extraction – *60ml should take approx 28 secs and look like flowing caramel. Ensure liquid is thick and viscous. Cut off before streams pale or twist. A reddish-brown 'crema' should settle on top.*

***Too quick = watery, sour taste; Too slow = bitter taste.**

Clean sediments – To avoid your next cup being tainted.

quick tips for making 'a damn good coffee'

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Milk Texturing

Aim for smooth, glossy milk with barely visible bubbles.

Select jug – *Only half full jug so use the right size needed and keep residual milk to a bare minimum.*

Warm & thicken – *Hold steam wand just below surface and tilt jug to swirl milk. Turn on pressure and gently lower jug until volume of milk required is reached.*

60° Limit – *Drop wand into milk if desired temperature has not been reached. Turn off steam before milk reaches 60*. Temperature will continue to rise no hotter than 70.**

Remove large bubbles - *Give the jug a heavy knock if any large bubbles have formed. Swirl to reveal glossy colour and skim off any other large bubbles.*

Control the pour – *Use heavily textured milk first, then pour your flat whites etc. with the lightly textured milk. Keep the milk well blended by swirling when not pouring.*

Blue Top Milk – *Produces best results.*

Trim Milk – *Will froth quickly then collapse so make in smaller quantities.*

Soy Milk – *Heats quickly due to high sugar content so adjust steam control.*

*We recommend using a milk jug thermometer for accuracy and consistency.

If you ever need help or extra training then just call or email us any time.

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