

Capresso

Espresso Based Beverage Recipes

Creating gourmet espresso based beverages at home is extremely simple once you learn the basic recipes. Follow the drink preparation notes below and use them as a guide to create your own specialty drinks.

Drink Name	Preparation
Espresso	1-1.5 ounce shot of coffee brewed at high pressure in 20-25 seconds. Espresso is the basis for many gourmet coffee specialty drinks.
Ristretto	0.5-0.7 ounce shot of coffee brewed at high pressure in less than 20 seconds. The ristretto has a very intense flavor that is bolder with more body than a traditional espresso.
Lungo	2-4 ounce shot of coffee brewed at high pressure for 45-60 seconds. The lungo has more of a bitter taste than espresso as more water is extracting the coffee's flavor.
Macchiato	A shot of espresso topped with a spoonful of frothed milk served in a demitasse cup.
Espresso con Panna	A shot of espresso topped with whipped cream in a demitasse cup.
Espresso Affogato	A scoop of gelato or ice cream "drowned" in a shot of espresso.
Cappuccino	A shot of espresso topped with 1/3 steamed milk and 1/3 frothed milk in a large cup.
Latte	A shot of espresso topped with 2/3 steamed milk and a few spoonfuls of frothed milk in a large cup. (less frothed milk than a cappuccino)
Latte Macchiato	Fill a cup with steamed milk and top with a few spoonfuls of frothed milk. Pour a shot of espresso on top of the foam to "mark" the latte.
Caramel Macchiato	Fill a cup with steamed milk and caramel syrup then top with a few spoonfuls of frothed milk. Pour a shot of espresso on top of the foam to "mark" the latte. Add caramel sauce to the top if desired.
Mocha	A shot of espresso mixed with chocolate syrup topped with steamed milk. Add whipped cream and cocoa powder to the top if desired.
Hazelnut Latte	A shot of espresso mixed with hazelnut syrup topped with steamed milk and a few spoonfuls of frothed milk.
Vanilla Latte	A shot of espresso mixed with vanilla syrup topped with steamed milk and a few spoonfuls of frothed milk.
Americano	A shot of espresso topped with 6-8 ounces of hot water.

To make an iced version of the above recipes, simply use cold milk in the place of steamed or frothed milk.

Never pour hot milk over ice as bacteria can form.