

# 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.