



**FUSION**  
COFFEE ROASTERY

# Home Barista Tip Card

## Plunger Espresso

**The right grind** – Freshly ground beans are better or buy medium/plunger ground coffee.

**Dosage check** – A heaped teaspoon per cup of coffee should be plenty.

**Fresh water too** – Allow the water to stand until just off boiling.

**Fill & stir** – Fill plunger to level required and stir contents briefly.

**Infusing the flavour** – Place plunger lid on top and wait four minutes before plunging.

## Moka Pot Espresso

**The right grind** – Freshly ground beans are better, or buy fine/espresso ground coffee.

**Dosage check** – Fill the basket to the rim. The grind should be fine but not powdery. Do not pack or tamp down, simply tip the side of the basket to remove air pockets.

**Fill water chamber** – Use fresh water and fill only to the safety valve.

**Attach & brew** – Remove any loose grounds first and screw on top tightly. Place on a medium heat, ensuring water does not heat too rapidly

**Steam check** – If steam is escaping through the seal then the pot will not work correctly. Stop and re-screw more tightly.

**Infusing the flavour** – Remove from heat and wait for bubbling to ease.



**quick tips for making 'a damn good coffee'**

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### Milk Frothing

*Aim for smooth, creamy milk with barely visible bubbles.*

**Method 1** – Using the microwave

**A cold start** – This gives a better result than starting with warmed milk.

*Pour in about 100mls of cold milk per cup into a suitable microwave-able jug or mug. Heat gently in the microwave 10 – 20 seconds so as not to burn the milk.*

**Method 2** – Using the stovetop

**A warm start** - Pour required milk into a suitable pot to warm milk first. Heat gently without boiling.

**Frothing the Milk**

**Using an electric milk frother** - Hold the frother in the milk, slightly above the bottom, until milk has increased in volume.

**Using a plunger (with non mental parts)** - Quarter fill the plunger with cold milk. Pump the mesh plunger up and down a few times. Remove the plunger and heat milk.

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

