

Step by step to prepare a great

Espresso



Prep the machine

Turn on the espresso machine and allow it to heat up. It's crucial that the machine is at the right temperature for brewing.



Grind the coffee

Grind the coffee beans to a fine consistency, similar to table salt.



Fill the portafilter basket

with the finely ground coffee. Use a tamper to evenly press down on the coffee grounds.



Insert the portafilter into the espresso machine's group head and extract the espresso. The machine will force hot water through the compacted coffee grounds, producing a concentrated shot of espresso. The extraction time should be around 25 to 30 seconds for a standard shot.



Once the extraction is complete, you'll have a shot of espresso in your cup. Enjoy it as is or use it as a base for other espresso-based drinks.

