

Ritzenhoff & Breker



Tip

Tom Schiessl, German Barista Champion 2008 of SCAE, gives you tips for the perfect coffee taste



Even at home, you can enjoy wonderful coffee without a professional coffee machine. Therefore, you should primarily pay attention to good quality when you buy the beans. Try the coffee by the next time from one or another roast house around the corner or as well by a member of the German roast guild (www.deutscheroestergilde.de).

A cost-effective und high-quality method for at home is still the filter coffee or the preparation with the French press. If you choose qualitative beans and the composition of the coffee is correct, you can even revel in your coffee without sugar and milk!

The fundamentals of filter coffee preparation

1. Straight before you brew the coffee, this is the correct time to grind the beans. Granny's old coffee mill achieves even today excellent service for this purpose. Essential: the coffee has to be grinded not too fine or too many bitters will be liquidated while brewing it. In the other case, if it will be grinded to coarsely, the contact time with the hot water is too short and the coffee tastes too dilute and thin.
2. For brewing filter coffee, only use fresh water and put it cold on. It is ideal to use water of hardness grade 7 to 8. If you use softer water, add a pinch of salt. Harder water you should soften with a special filter. Filters in general, I would recommend you for not so qualitative water in view of minerals and oxygen content.

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3. The selection of the coffee beans is a matter of taste: the both most widespread varieties are Arabica and Robusta beans. Arabica beans apply to be the finer and higher quality ones. Coffee that is by 100% as of Arabica beans scent specially intensive and can have a mild, sweet and fruity flavor. Coffee out of the caffeine-containing Robusta bean (the caffeine-contains is nearly as double high as in the Arabica bean) tends to have an earthy, malty and woody flavor. Based on their spice, they will be taken often in espresso mixtures to give it a little more shape. But for all that this is only a rough classification, as coffee contains the most different aromas. Coffee is not only black, hot and bitter!
4. Better results regarding flavor can be reached with a porcelain filter instead of a paper filter.
5. Only boil smaller quantities of coffee, because coffee should only be prepared fresh by and should not be drunk when it is stale.
6. The water you use for brewing should not cook so that 92 - 96 degrees Celsius are enough.
7. You can calculate with approx. 60 grams coffee per liter water.
8. It is imperatively necessary to store the coffee beans dry, well guarded against light and also cold but not in the refrigerator and not next to spices or their aromatics can be absorbed by the beans. You should only buy small quantities and try to consume them within one week.

Who wants to enjoy a latte macchiato or a cappuccino, will need besides a freshly brewed espresso as basis (it can be well prepared also at home in a mocha can) additionally milk froth. Regarding the preparation of milk froth, you have to look for the following:

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Well cooled milk has to be heated in a can on the stove not to more than 65 degrees Celsius and during this, it needs to be whipped. The froth is ideal when it is of a creamy texture and finely pored. Hereto, you will need milk with high protein content. As regards taste, I prefer fresh unskimmed milk. The finished milk froth needs to be carefully filled in the prepared espresso.

If the filling of the hot milk froth in the espresso is be effected with flimsy swivel movements, it can be achieved with some practice to create little works of art in the cup: a heart, a leaf, a sun, an ornament, ... Try it - because the hot beverage should please the eye as well as the palate!



However, cappuccino & co come off at best with a professional portafilter machine - so when it does not perfectly work at home: don't despond!

If you want to know more about coffee and its preparation, please find more information on the web page of Wolfram Sorg (www.wolfredo.de) or attend a coffee seminar with Thomas Schweiger (www.greenandbean.de).

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