



Who has grown your coffee?

Want to know who grew your coffee and whether or not it was grown in a socially sustainable manner? Well Piazza d'Oro has just released a new espresso blend called "Sustainable" which is 100% UTZ Certified. UTZ Certified is a sustainable coffee production standard. Type in the web address below, select your Piazza espresso blend and the best before date found on the packet on the coffee tracer link and you can find out not only where your coffee was grown, but who grew it and how they are being helped by the independent UTZ Certified organisation. Feel good about what you're drinking.

www.goodorigin.com/piazzadoroau



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being reheated! You wouldn't eat a curry that had been re-heated several times so why settle for re-heated milk. I then like to see my milk being heated (referred to in the industry as textured) and treated with care so that when it mixes with my coffee it is rich and creamy.

The reason some people like HOT coffee is that they are used to drinking instant coffee, which is made by adding boiling water to a spoonful of instant coffee. Water boils in the kettle at 100 degrees Celsius, but milk boils at 86 degrees – so even if you tried you cannot heat milk to the same temperature without boiling, scalding and burning it. When milk is heated beyond 70 degrees Celsius we ruin its texture and taste. Milk solids separate and the natural sugars in the milk begin to breakdown resulting in a loss of sweetness. This also happens when milk is re-heated.

Therefore the rules are – keep milk cold (between 1 and 4 degrees), only heat it once, and heat it to no more than 70 degrees (ideally to be safe 65 degrees). So next time you want an extra hot coffee maybe you should go back to the old cup of instant coffee. Mmm, thank goodness for progress!!!

Written by Hamish Carr, CEO, Head Barista, Espresso and Coffee Solutions.

Cafe's around the world

Where are some of the best places to sip on a latte? If you are in Italy, one of the most famous cafes is the Florian. Opened in 1720 in Piazza San Marco in Venice, Caffè Florian is Italy's oldest Café. Picture yourself seated in one of the café's frescoed rooms rich in history and art or outside listening to the orchestra in the Piazza and soaking up the culture.

It has to be the ultimate cafe experience. You can even purchase chocolates, teas, dragees, wines, liqueurs, preserves, gifts, and of course Italian coffee.



Tiramisu'

Tiramisu' is one of the latest additions to "traditional" Italian cooking. Unknown until about fifteen years ago, it is believed to have been invented in the town of Treviso in northern Italy. It is considered a semifreddo (a dessert served cold, but not frozen).

IL TIRAMISU' LEGITTIMO DELLE BECCHERIE

The original Tiramisu' recipe from Le Beccherie Restaurant

- 1½ cups espresso coffee
- 2 teaspoons sugar
- 4 egg yolks
- 1/2 cup (100 gms) sugar
- 1 lb (450 gms) mascarpone cheese, at room temperature
- 30 savoiardi (ladyfinger cookies)
- 2 tablespoons bitter cocoa powder.



Prepare several espresso coffees, enough for 1½ cups. Dissolve 2 teaspoons sugar in it, when the coffee is still hot. Let the coffee cool to room temperature. Beat the egg yolks in bowl, until they become light and fluffy. Combine the mascarpone cheese. Dip half of the ladyfingers in the coffee and place in the pan in a single layer. Spread half of the mascarpone cream on the cookies. Dip the remaining ladyfingers in the coffee and place in the pan in a second layer. Spread the remaining mascarpone cream on the cookies. Sprinkle with the cocoa powder and refrigerate for about 3 – 4 hours.

Answers: 1. Central Perk. 2. A coffee table book about coffee tables. 3. Green

Clean *your* machine!

No matter what machine you own, following a simple cleaning schedule will not only increase the life of your coffee machinery, preventing costly breakdowns but will make your coffee taste so much better.

Manual and Automatic Machines

The area that brews the coffee is called a brewing unit in fully automatic machines or a group in traditional machines. During brewing coffee residue is left in the unit or the group. Over time this residue (mainly oils from coffee) become stale, rancid and severely effect the taste of the coffee. Machines need to be flushed with chemical after every 1kg of coffee (or monthly for domestic use) to remove residue. Make at least one coffee and discard after cleaning before you enjoy some fresh and clean tasting espresso.

Automatic machines require further cleaning.

The Milk System.

The milk system needs cleaning as milk residue becomes left in the lines and autofrothers. This causes a health hazard as well as affecting the performance and the taste of the coffee. Milk lines should be cleaned twice daily with a solution.

The Hot Water / Steam System.

Due to the very small diameter conduits, scale is very quick to develop in domestic automatic machines. Failure to descale regularly causes thermoblocks to clog and pumps to seize. This results in poor production, taste and expensive repairs. Descale religiously on a monthly basis.

COFFEE QUIZ

1. What is the name of the cafe in Friends?
2. What was Kramer's great idea for a coffee table book in Sienfeld?
3. What colour is a coffee bean before it is roasted?

Answers inside

*the
espresso menu*



LONG BLACK

- ◆ Doppio (double) dose espresso
 - ◆ 4-5 second pre-infusion ◆ 25-30 second extraction
- Resulting in 60-70mls of espresso beverage at 88 - 92 degrees, added to half a cup of hot water with a thick golden crema on top. Serve immediately.

Brewing of a long black should begin with a **4-5 second pre-infusion**, followed by a **pour of 60-70mls of coffee** onto 90mls of hot water **extracted in approximately 25-30 seconds at 88-92 degrees**. The crema should be golden in colour and have a thickness of 2-3mm. From the group handle the coffee should pour slowly onto the side of the cup, the flow being golden in colour and almost breaking during the pour. **For details on coffee classes for beginners and advanced telephone 5278 9922.**

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Beanstalk

WELCOME to
the first Cafe Edition of
Beanstalk. Sit back, relax
and have a read with
your coffee!

**WHY IS MY
CAPPUCCINO
COLD?**



Many a time sitting in a café I have witnessed customers complain that their coffee is too cold. Begrudgingly, the Barista serves another one, hotter than the last. Others want their milk coffee to be HOT, Very Very HOT!

So what does all this mean, who is right, who is wrong and is there a correct temperature to serve a milk coffee in the great temperature debate? We all have individual tastes, but what about the experts, do they have an opinion on this? The answer is a definite YES!

Milk is a food and like all foods should only be heated once. I like to see the milk used in my latte come straight from a cold fridge where it is kept fresh prior to being heated in a jug. For me it is a real turnoff to watch already heated milk

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