



IL RICETTARIO DELLA
Caffetteria Italiana



Fabio Dotte

☪ BARISTA TRAINER ☪

INTRODUCTION

Dear barman, restaurant owner and coffee fans,

Well, first of all, thank you for have chosen this book.

My name is Fabio Dotti and I'm a Coffee Expert.

I am a lover of high-quality coffee and my job is to train barmen but I would like to pass my passion for coffee on to all my followers too.

My focus is on making a concise little book for all those who really love coffee.

I hope that my book “Il Ricettario della Caffetteria Italiana” will be useful in making everyone aware of the importance of the culture and quality of coffee.

In this manual you will find everything I know about coffee, which I have learned while traveling around the world; I'll provide technical advice and all my knowledge about coffee recipes.

This book has been produced, in recent months, summarizing years of work: I want to thank my friend and colleagues for their support.

This book is the first of its kind sharing 23 Italian coffee shop recipes, the first sector manual and I shared this project with Accademia Italiana Maestri del Caffè (AICAF).

In line with other big International Associations, the pages in this book are divided into 5 sections that focus on the description of 23 recipes.

The focus of this book is to be the best support, for coffee professionals and coffee lovers, to increase the level of our coffee shop and make the consumer more aware of coffee cultural heritage.

I hope that you will enjoy this book and share it with your colleagues and friends.

Thank you for your trust and support.

Best Wishes

Fabio Dotti

Fabio Dotti
BARISTA TRAINER

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CATEGORIA ESPRESSO

ESPRESSO



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ESPRESSO



Ingredients:

2,5 – 3 cl of espresso

Tools:

- *white ceramic or porcelain cup*
- *espresso coffee spoon*
- *saucer*

Preparation:

From 20” -30” of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder.

Serve immediately with an espresso coffee spoon and a glass of water.

Or

*Brew Ratio: between 40 % - 60 % and between 20” -30”
(example: 8 g of coffee– 16 g of drink)*

Once upon a time:

The classical espresso as we know it, with cream on the top, was born in 1948 thanks to the first coffee espresso lever machine by Achille Gaggia.

It was a technological and aesthetic revolution: the machine was horizontally well-developed, it had beautiful levers, an unmistakable slogan and logo, and its shape allowed the use of groups simultaneously.

Moving the levers to brew espresso, the barman looks like an artist on stage.

It is said that the idea of this mechanism came after the observation of an army jeep's piston engine which used a hydraulic system.

The project consisted of a lever-loaded spring which pushed the piston through the filter and high pressure (12-14 bar) hot water would create an essential oil, colloids, and carbon dioxide emulsion, that you can find in the coffee than each pass through the ground coffee revealing all its amazing flavors.

This way the barman could obtain a creamy and strong flavored espresso.

RISTRETTO



B R I S T R E T T O T R A I M E R O

RISTRETTO



Ingredients:

< 2,5 – 3 cl of espresso

Tools:

- *white ceramic or porcelain cup*
- *espresso coffee spoon*
- *saucer*

Preparation:

At the same granulometry as brew espresso, obtain a drink less 2,5 – 3 cl used to 7 at 9 gr of coffee powder.

Serve immediately with an espresso coffee spoon and a glass of water.

Or

*Brew Ratio: 60 % > between 20” - 30”
(example: 8 g of coffee – 13 g of drink)*

LUNGO



LUNGO



Ingredients:

1 cl of hot water 80 - 85°C

2,5 - 3 cl of espresso

Tools:

- *white ceramic or porcelain cup*
- *ceramic brick with spout*
- *bottle of water*
- *kettle*
- *espresso coffee spoon*
- *saucer*

Preparation:

Obtain a drink to 2,5 – 3 cl to 20” - 30” of extraction, using from 7 to 9 g of coffee powder.

Pour the hot water from the kettle into the ceramic brick.

Serve immediately with an espresso coffee spoon and a glass of water.

Or

Brew Ratio: < 40 % between 20” - 30”

(example: 8 g of coffee– 21 g of drink)

ESPRESSO MACCHIATO



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ESPRESSO MACCHIATO



Ingredients:

*1,5 cl fresh milk, cold (4°C), whole
2,5 – 3 cl of espresso*

Tools:

- *white ceramic or porcelain cup*
- *milk jug stainless steel to 25 cl*
- *espresso coffee spoon*
- *saucer*

Preparation:

*Heat to the temperature from 55 to 60°C and at the same time whip the milk, brew espresso (from 20" -30" of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder), after that homogenize the whipped milk and pour it in a cup make a white ball in the middle and a brown coffee crown.
Serve immediately with an espresso coffee spoon.*

Once upon a time:

The meaning of its name is “marked” – “marked espresso”.

This drink was born for clients who desire more sweetness in their espresso to reduce its aromatic intensity.

It was requested by all the people who found the cappuccino taste too strong.

ESPRESSO SHAKERATO



ESPRESSO SHAKERATO



Ingredients:

1,5 cl sugar syrup

2,5 – 3 cl of espresso

Tools:

- *martini glass*
- *shaker*
- *jigger*
- *ice*
- *strainer*
- *coaster*

Preparation:

Take a Martini glass and put inside ice for a cool down.

Fill the shaker with ice, brew espresso (from 20" -30" of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder.) into the shaker.

Add the sugar syrup, shake vigorously, remove ice from the glass and pour the drink with the strainer in the Martini glass.

Serve immediately with coaster.

Once upon a time:

The trend of Shakerato started from the north of Italy and later it was spread throughout the world.

This is a new drink with energizing and refreshing properties, and it is really appreciated during the warm period.

ESPRESSO CON PANNA



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BARISTA TRAINING

ESPRESSO CON PANNA



Ingredients:

*2,5 – 3 cl of espresso
Top of whipped cream*

Tools:

- *glass cup*
- *liquid cream*
- *siphon*
- *charged with nitrogen*
- *espresso spoon*
- *saucer*

Preparation:

*Brew espresso (from 20" -30" of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder) and pour whipped cream on the top.
Serve immediately with an espresso coffee spoon.*

Once upon a time:

The “espresso with cream” recipe has a mysterious origin: some argue it comes from Viennese culture, others say it comes from the German or Turkish tradition.

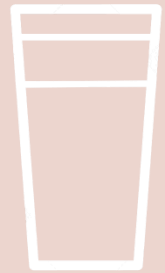
One thing is certain: the sensation of pure pleasure while you drink it, the sweetness and creaminess of the cream that joins the aroma of the espresso, a cuddle for the client who cannot say no to desserts.

CATEGORIA LE CLASSICHE

LATTE MACCHIATO



LATTE MACCHIATO



Ingredients:

*18 - 20 cl fresh milk, cold (4°C), whole
2,5 - 3 cl of espresso*

Tools:

- *tumbler glass*
- *ceramic or porcelain brick with spout*
- *milk jug in stainless steel of 35 cl*
- *long spoon*
- *saucer*

Preparation:

*Warm milk between 55 -60°C and make little cream. Put in the tumbler some milk to obtain 1 cm of cream. Then brew an espresso (from 20” -30” of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder) in the ceramic brick and pour gently in the center of the glass with milk.
Serve immediately with a long spoon.*

Once upon a time:

This hot drink was born in post-war Italy and spread through all the Italian bars thanks to the espresso machine.

Its ingredients are just espresso and fresh whole milk and the barman usually serves this drink in a tall and narrow glass.

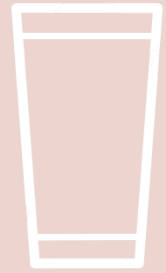
The drink is composed of three different parts: hot milk in the bottom, espresso in the middle, and cream on the top.

CAFFÈ LATTE



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BARRISTATRAINER

CAFFÈ LATTE



Ingredients:

*18 - 20 cl fresh milk, cold (4°C), whole
2,5 - 3 cl of espresso*

Tools:

- *tumbler glass*
- *milk jug in stainless steel of 35 cl*
- *long spoon*
- *saucer*

Preparation:

Warm milk at a temperature between 55 -60°C without making the cream.

Brew espresso (from 20" -30" of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder) and pour in the glass with milk.

Serve immediately with a long spoon.

Once upon a time

This drink was born in post-war times and its origin was probably European: it was realized for tourists to sweeten the strong aroma of Italian espresso.

Originally it was consumed in Italian homes and milk was combined with mocha coffee.

Later this recipe spread to bars for the customers who wanted to have breakfast outside the home.

CAPPUCCINO



Fabio D'Attis
B R I S T A T R A I F F E R O

CAPPUCCINO



Ingredients:

*12 – 13 cl fresh milk, cold (4°C), whole
2,5 – 3 cl of espresso*

Tools:

- *ceramic or porcelain cup of 15 - 20 cl*
- *milk jug in stainless steel of 35 c*
- *cappuccino spoon*
- *saucer*

Preparation:

Warm at the temperature between 55°to 60°and at the same time whipping milk.

Obtain 1-1,5 cm of milk cream and pour it into the cup.

Brew espresso (from 20” -30” of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder.) and after that homogenize the whipped milk; create a white milk ball in the middle and a crown of coffee.

Serve immediately with a long cappuccino spoon.

Once upon a time

The origin of the name comes from the similarity between the brown color of coffee and the minor Cappuccini friar's tunics brown color.

More stories talking about the cappuccino's origin: one of these is about the father Marco d'Aviano, a Friulian presbyter sent, in 1683, to Pope Innocenzo XI in Vienna.

His goal in Vienna was to convince the Great Powers of Europe to join forces against the Ottoman Muslim troupe who was besieging the city.

The delegate of the European Powers, in a Viennese coffee bar, had "correct" for the first time the strongest flavor of coffee with some milk: the new drink's name was "kapuziner", the German name of cappuccino. That drink was just like "Caffè Latte" and not our classical cappuccino.

Another story tells about a man, Johannes Theodat, a boss of one of the first coffee bar in Vienna, that had already try new dink with coffee.

Another one tells about sir Franciszek Jerzy Kulczycki, a coffee man, which in 1685 in Vienna took some Muslim coffee and used milk with honey to make it sweeter; he also used to dip a variant of Kipferl in the coffee.

Kipferl was born in the XIII century: it was the version of our croissant and with the half-moon shape was symbolic of contempt for the Ottoman empire.

During the XVIII century, the kapuziner enriched with aromas, like spices and whipped cream on the top, in particular in Friuli Venezia Giulia and in the Austro-Hungarian emperor.

At the end of the century, the cappuccino's trend was focused in particular on the hand prepared milk cream on the top, but just at the beginning of XX century, with the introduction of espresso professional coffee machine that cappuccino assumed him current form.

AMERICANO



Fabrizio D'Adda
BARRISTA TRAINING

AMERICANO



Ingredients:

8 – 10 cl hot water at temperature 80 - 85°C

2,5 – 3 cl of espresso

Tools:

- *ceramic or porcelain cup of 15 - 18 cl*
- *ceramic brick with spout*
- *water (bottle)*
- *kettle*
- *espresso spoon*
- *saucer*

Preparation:

Brew espresso (from 20” -30” of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder).

Pour hot water into the ceramic brick with coffee.

Serve immediately with an espresso spoon and a glass of water.

Once upon a time

For the American soldiers based in Italy during the Second World War, used to drinking filter coffee, was difficult to appreciate Italian espresso for its strong flavor.

For that reason, Italian coffee shops brewed espresso for soldiers and gave them hot water, so they could dilute the espresso coffee.

In the past, there wasn't knowledge about that kind of coffee but today we have professional instruments and the international markets that give us the possibility to satisfy everyone's requests.

MOCACCINO



MOCACCINO



Ingredients:

2 cl of chocolate topping

2,5 – 3 cl of espresso

Top of whipped Cream

Tools:

- *glass cup*
- *liquid cream*
- *siphon with nitrogen*
- *coffee spoon*
- *saucer*

Preparation:

Pour the chocolate topping on the bottom of the cup, brew espresso (from 20" -30" of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder.) and finish the recipe with whipped cream on the top. Serve immediately with an espresso spoon.

Once upon a time

The Mocaccino is a really delicious drink where espresso, cream, and chocolate flavors mix with a very sensorial triumph.

This drink is usually served in a glass cup mainly to exalt the chromatic stratifications, and then for the flavor.

The researcher Ali Boolani of Clarkson University, with other colleagues, has shown that chocolate and espresso together can increase the attention level and the cocoa can reduce stress caffeine can cause.

CATEGORIA LE TIPICHE

MACCHIATONE



Fabio Dotte
B A R I S T A T R A I N I

MACCHIATONE



Ingredients:

*5 cl fresh milk, cold (4°C), whole
2,5 – 3 cl of espresso*

Tools:

- *ceramic or porcelain cup of 12 cl*
- *stainless steel milk jug to 25 cl*
- *cappuccino spoon*
- *saucer*

Preparation:

*Warm at the temperature to 55-60°C and at the same time whipped milk, brew espresso (from 20” -30” of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder.), after that homogenize the whipped milk, create a white milk ball and still in the middle of a cup and after a brown coffee crown.
Serve immediately with a cappuccino spoon.*

Once upon a time:

Description “a little more than a macchiato coffee, a little less than a cappuccino”.

Macchiato was born in Venice between the years '80 and '90 to meet the client's requirement and it spread in a different part of Italy.

MAROCCHINO



Fabio Dotti
BARRISTATRAINER

MAROCCHINO



Ingredients:

4 cl fresh milk, cold (4°C), whole

Powder cocoa

2,5 – 3 cl of espresso

Tools:

- *glass cup*
- *stainle steel milk jug da 35 cl*
- *espresso spoon*
- *cocoa strainer*
- *saucer*

55-60°

Preparation:

Warm at the temperature of 55-60°C and at the same time whipped milk, brew espresso (from 20” -30” of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder) in the glass cup.

After that scatter the cocoa, homogenize, pour the whipped milk, and cocoa on the top. Serve immediately with an espresso spoon.

Or

Warm at the temperature of 55-60°C and at the same time whipped milk, pour 4 cl of whipped milk (about ½ cup) in the cup, scatter on the top the cocoa, brew espresso (from 20” -30” of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder). After that to complete the recipe pour in the cup, with a spoon, the milk cream, and the cocoa powder on the top.

Serve immediately with an espresso spoon.

Once upon a time:

Our story starts in 1950, in the city of Alessandria (Piemonte), in Carpano a historic coffee bar (unfortunately now closed).

The bar was in front of the famous hat factory “Borsalino” and one day the barman served espresso with milk and cocoa to one of Borsalino’s workers.

There was nothing strange about this but, that time, the boss of the bar said in local dialect: “U smear in maruchèn” “he looks like a Morrocan” referring to the piece of typical Morrocan skin that was inserted inside the hats.

From that day, to order a drink with coffee and cocoa the people use the name “Marocchino”

MORETTA



MORETTA



Ingredients:

*2,5 cl Moretta spirit
3 bar spoon white sugar
2,5 - 3 cl of espresso
Lemon peel*

Tools:

- *glass cup*
- *espresso spoon*
- *saucer*

Preparation:

Pour the Moretta spirit into the cup with white sugar and lemon zest and then with the steam wand warm-up.

Later brew espresso (from 20" -30" of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder) in glass cup and obtain a stratification on the top.

Serve immediately with an espresso spoon.

Once upon a time:

The Moretta fanese, Moretta di Fano or Moretta is a coffee with spirit born in the city of Fano (Puglia); it is strong and sweet and it is usually drunk after a meal as a digestive.

In fact some believe this drink was born in the port of Fano, where fishermen and sailors drank coffee with alcohol before their long sea voyage; other sources claim that it derived from the city center where the street cleaners drank this coffee before work.

The only certainty is that looking back, the population was very poor and what remained of the liquors mixed, taking the name of "Moretta".

The first document about this drink was an advertisement in a newspaper: Cavour Coffee by Giuseppe Armani who was selling the Moretta for 10 cents of the lira.

The origin of the name is uncertain: perhaps from a liquor which was used in the original recipe; the liquor was Rum and, between the years 50 and 60, many Cuban Rums had on them label black women ("Mureta" in Farnese's dialect).

Furthermore We can't forgot the Fantasia Creola-Baldoni's Rum, often used in this recipe, and on the label of the bottle there was the picture of one Central American woman.

Since 2011 the Moretta has been included in Marche regional products.

BICERIN



BICERIN



Ingredients:

*2 parts of dark chocolate
2,5 - 3 cl of espresso
1 part of liquid cream*

Tools:

- *glass cup of Bicerin*
- *stainless steel milk jug acciaio 35 cl*
- *dark chocolate preparation*
- *fresh cold milk (4°C) whole*
- *shaker*
- *bar spoon*
- *liquid cream*
- *espresso spoon*
- *saucer*

Preparation:

Make dark chocolate pour on the bottom of the glass, then brew espresso (from 20" -30" of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder) and mix with chocolate.

Pour liquid cream in the shaker and shake for few seconds. Pour cream in the glass with bar spoon and wait for the stratifications.

Serve immediately with espresso spoon.

Once upon a time:

This drink was born in 1763 in the historic restaurant “Bicerin” in Turin, and the original recipe passed down from father to son.

“Bicerin”, which had some changes compared to the original recipe “Bavareisa” (a very fashionable drink of the eighteenth-century), was served in large glasses and consisted of coffee, chocolate and milky cream.

The ingredients were initially served separately but, in the 19th century, they were mixed together to create three variations: "pur e fiur" (like a classical cappuccino), "pur e barba" (coffee and chocolate) and " 'n poc' d tut " (a bit of everything).

The last variation was the most successful and it arrived intact to our days; its name derives from the glass without handles in which it was served (the name of glass was "Bicerin").

The drink was very successful in Turin and became the symbol of the city.

Since 2011 Bicerin has been included in "List of traditional Piemonte agri-food products". The certification of its characteristics and its origin can be found in the "Official Bulletin of the Piemonte Region, Supplement to number 10, 7 March 2001".

CAFFÈ CON GHIACCIO



CAFFÈ CON GHIACCIO



Ingredients:

2,5 – 3 cl of espresso

Ice

Tools:

- *short glass tumbler*
- *espresso spoon*
- *coaster*

Preparation:

Put some ice in the tumbler and brew espresso (from 20” -30” of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder.) in the glass.

Serve immediately with espresso spoon and coaster.

Once upon a time:

Coffee with ice does not need many explanations: a nice glass, an ice cube, an espresso and the Salento sea in the background.

Many argue that the origin of coffee with ice can be found in the city of Lecce, but its history is full of mysteries and legends.

Nevertheless, some sources argue that this drink was already consumed in the second half of the 19th century in Vietnam, the largest coffee producers in the world.

The local population used to call this drink Cà Phe Dà and it was made with condensed milk, ice and coffee; they were using the French press technique.

This drink became popular in the 1990s and spread from Vietnam to Chile (with the name Café Helado) in Australia, Germany, United States, Canada and then all over the world.

In Europe the closest drink was Cafè del Tiempo, a variety of Spanish ice coffee: its ingredients were coffee, ice and citrus fruit; a legend tells that the Salento had imported this recipe from the Iberian Peninsula.

During the second half of the twentieth century, in Salento, coffee with ice was very successful thanks to the gentleman Antonio Quarta.

He was, at that time, the only distributor of ice because no one had a refrigerator at home, so all the people went to his bar to pick ice.

Then, Antonio Quarta, had a brilliant idea: to combine pickaxed ice with coffee, because this type of ice could resist to hot coffee.

The old traditions from Salento will remain like they were, but more modern versions will be created by the bartenders; examples are Lecce coffee with the addition of almond milk.

CAFFÈ LECCESE



CAFFÈ LECCESE



Ingredients:

2 cl almond milk (syrup)
2,5 – 3 cl of espresso
ice

Tools:

- *short glass tumbler*
- *jigger*
- *espresso spoon*
- *saucer*

Preparation

Put in the glass tumbler some ice, pour in almond milk and brew an espresso (from 20" - 30" of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder) in the glass.

Serve immediately with saucer and espresso spoon.

Once upon a time:

This traditional drink, typical of the Salento culture, is common in the south of Italy.

Today It is very popular among local people and tourists, especially during warm periods.

It was born as a modern variation of the coffee with ice.

ESPRESSO CORRETTO



ESPRESSO CORRETTO



Ingredients:

*1 cl of alcoholic drink
2,5 – 3 cl of espresso*

Tools:

- *ceramic or porcelain white cup*
- *espresso spoon*
- *jigger*
- *saucer*

Preparation

*Brew espresso (from 20” -30” of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder). Pour the hot coffee in the alcoholic drink.
Serve immediately with a coffee spoon.*

Once upon a time

This drink was born in postwar Italy.

Sailors, fishermen, and workers used to drink coffee mixed with liqueur to warm-up and get some energy during the work.

Traditionalists will enjoy this coffee with schnapps, but we can also drink coffee with brandy, sambuca, and other liqueurs.



CATEGORIA SPIRITS

ESPRESSO MARTINI



ESPRESSO MARTINI



Ingredients:

*5 cl of vodka
2,5 - 3 cl of espresso
3 cl of coffee liqueur
1 cl sugar syrup
3 coffee bean*

Tools:

- *double Martini glass*
- *shaker*
- *jigger*
- *ice*
- *colander and strainer*
- *coaster*

Preparation:

Put some ice in the Martini double glass cup for freezing.

Fill the shaker with ice and brew espresso (from 20" -30" of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder). Pour vodka, espresso, coffee liqueur and sugar syrup and shake vigorously.

Remove ice to Martini glass and pour the drink gently with a strainer on the cup.

Decorate with coffee bean and serve immediately with the coaster.

Once upon a time:

This is one of the best drinks in London.

Most likely this cocktail was born in 1983 in Fred Club in London, made by the bartender Dock Bradsell.

While answering questions in an interview, Bradsell told he was making this cocktail for a woman; she asked him “can you make me a drink which will wake me up and get me drunk at the same time?”.

He made her a drink: vodka, espresso, coffee liquor and sugar syrup; an “Espresso Martini”.

IRISH COFFEE



Irish Coffee
BARISTA TRAINING

IRISH COFFEE



Ingredients:

*12 cl of coffee drink
1 bar spoon of white sugar
5 cl of Irish Whiskey
5 cl of liquid cream*

Tools:

- *Irish Coffee glass*
- *jigger*
- *shaker*
- *bar spoon*
- *saucer*

Preparation:

With the steam wand warm the glass, pour a coffee, melt white sugar and add Irish Whiskey.

Pour in the shaker the liquid cream and shake for few seconds.

Pour the resulting cream into the glass with the bar spoon and place it on the top.

Serve immediately with the saucer.

Once upon a time:

This coffee was born in 1943 in Foynes, an Irish town, and it was served in port and airport Bars; was served to warm up the passengers returning from trans-Atlantic crossings.

The story says that Joe Sheridan, O'Regan restaurant's chef, created this recipe.

It was 1943 and American passengers arrived at the airport in the middle of the night, tired and annoyed by the cancellation of their flight to New York because of bad weather; Joe Sheridan had the idea to realize a strong drink who could energized and warm for them.

He mixed coffee, sugar, whiskey with a topping of liquid cream and when passengers asked him if it was Brazilian coffee, Mr. Sheridan replied: "No, it's Irish coffee!"

In 1950s after the war, this recipe became very popular thanks to the travel writer Stanton Delaplane, who works for the San Francisco Chronicle.

After having tasted it, he decided to propose Irish coffee in the United States with Jack Koeppler's collaboration; Jack Koeppler was the owner of the Buena Vista Hotel in San Francisco.

They tried to recreate the Irish coffee original recipe but without success; Buena Vista offered Joe Sheridan a job as barman in the United States, and Sheridan brought success to this drink and Irish Coffee spread throughout the world.

CATEGORIA TENDENZA

FLAT WHITE



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BARISTA TRAINER

FLAT WHITE



Ingredients:

*11 - 12 cl fresh milk, cold (4°C), whole
5 - 6 cl of espresso (double)*

Tools:

- *ceramic or porcelain cup 18 – 20 cl*
- *stainless steel milk jug of 35 cl*
- *cappuccino spoon*
- *service*

Preparation:

Heat to a temperature of 55-60°C and at the same time froth the milk, creating a cream for the decoration of the drink with the Latte Art technique.

Brew a double espresso (5 - 6 cl: from 20"- 30" extraction using 14 to 18 grams of coffee powder), then homogenize the frothed milk and pour it creating the desired decoration. Serve immediately with a cappuccino spoon.

Once upon a time:

The first documentation concerning the origin of this recipe dates to the mid-1980s.

It declares that the origin was Australian but New Zealand also claim Flat White background and invention.

The story tells that during an interview, a gentleman named Alan Preston said he was the inventor of the name Flat White: he invented the drink in 1985 when he opened his bar “Moors Espresso Bar” in Sydney.

He moved to Sydney from the state of Queensland, where coffee shops often served the drink in the 60s and 70s and over the years the drink was exported to the United Kingdom.

In 2005 and in 2010, Flat White, became part of the Starbucks menu and spread to Canada and United States.

FILTER COFFEE



FILTER COFFEE



Ingredients:

*Hot water from 92°C to 96°C
100 % Arabic one origin coffee,
roasted little light as compared to an espresso*

Tools:

- *mug di ceramica o porcellana bianca*
- *bottle of water*
- *kettle*
- *balance*
- *professional filter coffee tools*

Preparation:

Filter Coffee or Filtered coffee is a type of coffee prepared by pouring hot water over ground coffee, collecting the resulting liquid in a jug with the help of a filter.

Hot water passes through coffee powder in a coffee filter thanks to the gravity and extracts the coffee aromas and oils.

There are several techniques of preparation:

The ratio between coffee and water (brew ratio) is: between 50g/liter and 67g/liter (1:20 – 1:15).

Serve immediately.

Once upon a time:

Germany, 1908, Melitta Bentz invented the paper used for the preparation of filter coffee.

Germany, 1954, Gottlob Widmann patented the first electric and automatic machine for the preparation of filtered coffee: the Wigomat,

Drip percolation is very common in North America: it is typically used by electric coffee machines but there is also manual percolation equipment.

The preparation of the coffee with a paper filter allows us to obtain a clear drink, without sediments and low in oils but using metal filters the result will be a fuller, cloudy drink with more oils.

Filter Coffee is popular in America, France, Central and North Europe;

it is the most widespread and drunk coffee in the world with about 80% of world consumption.

COLD CAPPUCCINO



Fabio Dotti
BAEUS TA TRAI NI R

COLD CAPPUCCINO



Ingredients:

*9 cl of fresh milk, cold (4°C), low-fat milk
2,5 – 3 cl of espresso*

Tools:

- *glass cup of 20 cl*
- *electric mixer*
- *cappuccino spoon*
- *saucer*

Preparation:

With an electric mixer whip, at cold, the low-fat milk. Brew espresso (from 20” -30” of extraction obtain 2,5 – 3 cl of drink using from 7 to 9 grams of coffee powder) in a glass cup and then pour the whipped milk. The espresso needs to be on the top. Serve immediately with a cappuccino spoon.

Once upon a time:

This refreshing drink was born in Greece and in the last 10 years was very much appreciate by the tourists.

It was born for cappuccino lovers who would not give up it also during the warmer seasons.

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Fabio Dotte
☕ B A R I S T A T R A I N E R ☕