



ORGANIC SINGLE ESTATE COFFEE

## **ESPRESSO**

If using an espresso machine, place 18g coffee ground for espresso (super-fine) in the portafilter.

Run the machine pump for 28 - 32 seconds, to produce a 37g shot of espresso.

If using a Moka pot (stovetop), boil the kettle and allow to cool for a minute.

Pour water into the pot to a level just below the valve.

Fill the basket with coffee until level with the top, tap it to even it out and brush any grounds off to ensure a tight seal.

Hold the bottom with a tea-towel (it will be hot) and screw the pot together.

Place on medium heat; when the flow into the top changes from dark to honey yellow, you have reached the crema and can remove from the heat.