



ORGANIC SINGLE ESTATE COFFEE

## **ESPRESSO:**

If using an espresso machine,  
place 18g coffee ground for  
espresso (superfine) in the portafilter,  
which should be warm.

Tamp the coffee into a compressed disc  
with an even, flat surface  
and no divots or craters.

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

Adjust the grind and pump time to  
achieve a perfect velvet, golden crema  
and long dark chocolate finish.

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