

## **Higher Grounds Espresso**

### How to Make Drinks

*All Drinks get 2 Shots of Espresso (2 Ounces Total)*

#### **Caramel/Vanilla Latte-**

1. Start Espresso Shots
2. Pump 4 Pumps of Caramel or Vanilla
3. As soon as shots finish, pour in the cup
4. Pour in Milk immediately after, leave about 2 inches for Ice
5. Ice to the top of the cup.

#### **Mocha**

1. Start Espresso Shots
2. Pour in Milk (Leave room for shots and ice about 3 inches)
3. Put a quarter inch of mocha
4. As soon as shots finish, pour in the cup
5. Stir well
6. Ice to the top of the cup.

#### **Caramel Macchiato**

1. Start Espresso Shots
2. Pump 3 pumps of Vanilla
3. Pour milk before shots finish
4. Put in ice before shots finish (Leave about 1 inch room for shots)
5. Pour in Shots on top
6. Put in Caramel Sauce on the top

#### **Chocolate Milk**

1. Pour milk in cup (Leave 2 Inches for ice)
2. Pour in  $\frac{1}{4}$  of Mocha
3. Stir Well
4. Add Ice

#### **Iced Espresso**

1. Start espresso Shots
2. Fill Cup with Ice
3. Pour espresso over ice.
4. Add Sugar as they request

### **Clean thoroughly after every Espresso session**

1. Empty Water Tray, Dry off
2. Take off drip tray (hand wash and dry)
3. Take out Grounds Drawer (Throw away grounds, hand wash tray)
4. Wipe off Machine, make it look as good as new

### **Basic Espresso Shot Principles:**

#### **GRINDING:**

- Finer (Smaller) Grind = slower pour, thus stronger coffee (Bitter)
- Coarser (Larger) Grind = Faster pour, thus weaker coffee (watery)

\*\*If shots are VERY BLACK, and take a long time  
-Ask staff to adjust grinder to a coarser grind (larger)

\*\*If shots are pouring watery and very fast  
-Ask staff to adjust grinder to a finer grind (smaller)

#### **EXPIRED ESPRESSO SHOTS**

-The longer a espresso shot sits without another liquid i.e. ice, milk, water etc...  
the more BLACK/BITTER TASTING THEY WILL BE

SOLUTION: Quickly put finished shots into cup with milk/ice/water

### **Be cautious and gentle when removing Grounds Drawer or Water Drawer**

- Fill water to the Fill Line, no higher
- Empty ground drawers often

### **Important things to Remember**

1. Shots should come out a Golden-Brown color
  - a. The "Blacker" that they are the more BITTER they taste

### **TROUBLESHOOTING MACHINE**

2. If Machine will not pull shots...
  - a. Check the Water Level in the water tank.
  - b. Check the used grounds drawer, empty it
  - c. Empty the drip tray
  - d. Check if there are still espresso beans in the machine to grind.
  - e. Make sure machine has already been brought to proper Temp.
    - i. If not, put shot glass under the steamer and turn it on until water heats up.