

AMERICANO

INGREDIENTS AND SHELF LIFE ONCE OPENED

Coffee (All roasts and blends)

Choice of Fresh cow's milk

Arla Lactofree semi skimmed milk drink → 4 days

Alpro alternatives to dairy → 5 days

Pouring cream → 5 days

TOOLS NEEDED

- Mini/Small/Medium/Large cup or relevant sized takeaway cup & lid
- Saucer & teaspoon for all sizes
- Small china milk jug

MINI	SMALL	MEDIUM	LARGE
Coffee shots, mls and extraction times			
1 Shot, 30mls in 20 seconds	2 Shots, 60mls in 20 seconds	3 Shots, 80mls in 35 seconds	4 Shots, 120mls in 20 seconds x2



- Fill the cup with 2/3rds of hot water



- Prepare and extract 1 shot of coffee over the hot water - catch the Espresso not needed into a single Espresso cup as shown to avoid any splashes on the outside of the mini cup



- Prepare and extract either 2,3 or 4 shots of coffee required for the relevant drink size over the hot water



- Serve with any milk/alternative or cream if requested by the customer in a small china milk jug
- Serve on a saucer with a clean teaspoon for all sizes

TAKE AWAY SAFETY

For safety reasons always leave a 1cm gap from the top of the cup and securely place the lid onto the cup before handing to the customer

ADDITIONAL NOTES/CUSTOMISATION

- The finished Americano should always have a full coffee crema covering the liquid
- Extracting the coffee shots over the hot water does not burn or disturb the crema
- If takeaway, offer to put any requested milk/alternative or cream into the drink before securely placing the lid onto the cup