

Barista Techniques

1. Espresso Pulling: Pulling a perfect shot involves proper tamping, consistent pressure, and ensuring the right grind size to achieve a balanced extraction.
2. Milk Frothing: Steaming milk to create microfoam for lattes, cappuccinos, and other espresso drinks. The goal is to produce smooth, velvety milk with a glossy texture.
3. Latte Art: The art of pouring steamed milk into espresso to create patterns like hearts, rosettas, and tulips. Mastering latte art requires practice in pouring techniques and milk texture.
4. Grind Size: Adjusting the grind size of coffee beans based on the brewing method is essential for optimal extraction. Coarse for French press, fine for espresso, and medium for pour-over.
5. Tamping: Proper tamping is crucial to ensure even extraction. It involves pressing the ground coffee into the portafilter with consistent pressure.
6. Cleaning: Regularly cleaning equipment, including espresso machines, grinders, and milk frothers, ensures the best flavor and longevity of the tools.
7. Cupping: Cupping is the process of tasting and evaluating coffee. Baristas use this technique to assess the coffee's flavor profile, aroma, and other qualities.