

Coffee Art



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Coffees

Espresso Short Black	30ml coffee served in a small cup.
Long Black	Half a cup of hot water in a regular cup followed by 30ml coffee.
Caffè Latte	1/3 coffee. 2/3 milk and a little foam served in glass.
Flat White	1/3 coffee. 2/3 milk and a little foam served in regular cup.
Cappuccino	1/3 coffee. 2/3 milk and a lot of foam. Chocolate on top served in a regular cup.
Macchiato	Espresso with foam.
Piccolo Latte	Espresso with milk and foam served in small glass.
Hot Chocolate	Chocolate with hot milk served in a tall handled glass.
Mocha Coffee	A shot of coffee with hot chocolate served in a tall handled glass.
Vienna Coffee	Long black with whipped cream and chocolate on top.
Iced Coffee	1 scoop ice cream. 1/3 cold coffee. 2/3 cold milk. Whipped cream and chocolate on top. Served in a tall glass.
Iced Chocolate	Coat glass with chocolate syrup. 1 scoop ice cream. Cold milk, whipped cream and chocolate on top. Served in a tall glass.

Crema, Grind & Extraction

The grind of the coffee determines how fast the coffee is extracted. Ideally the coffee should pour like honey leaving a thick layer of Crema on the top. The Crema is the caffeine or richness of the coffee and should always be present if the coffee is freshly ground to the correct size.

If the coffee extracts very quickly and there is very little Crema the grind is too coarse. Conversely if the coffee extracts very slowly and drips rather than pours from the spout, it is too fine.



Bang Bang

Knock the coffee out of the group handle.



Rinse Wipe

Rinse and wipe the group head and handle removing old coffee grinds.



Pack/Tamp

Pack the coffee gently into the filter of the group handle. Never 'choke' the coffee by pressing too hard on the tamper.



Milk Temperature

The correct milk temperature is always achieved by placing your hand on the side of the milk pot. This method is known as Pot Technique. To determine the correct temperature of the milk, touch the pot and ask yourself the question:

“Can my hand stay there?”

If the answer is NO turn off the steam immediately!

If your hand can no longer tolerate the heat of the pot you have achieved the correct temperature. This method will also ensure you never commit the most common error in coffee, burning the milk. Alternatively a thermometer may be used whereby the milk is heated to 66 - 76 degrees Celsius.

Tips

Use cold milk when foaming as you will have more time to create foam before the milk reaches the correct temperature.

You can re-use heated milk once only providing you add fresh milk first.

Fill the pot with only one third of milk allowing for plenty of space in which to make the foam.

Strong Coffee

Using the double spout group handle pack 16 grams of coffee. Place the cup under the two spouts and extract a 30ml shot. You will notice a thicker Crema because the coffee is more concentrated. This will also create a darker brown base for Coffee Art.

You are permitted to extract up to 60ml in a strong coffee as you are using 16 grams of coffee. The double spout handle is also used for two regular coffees or two weak coffees.



Chasing Hearts

Slowly pour milk into the centre of the glass to create a brown base.

Using a teaspoon pick up foam and make three dots.

Place skewer deep into crema.

Pull skewer through the centre of each dot in one movement.





Free pour heart

Pour textured milk at the edge of the cup
creating patterns with the foam.

Pour again on the crema, jiggling the jug quickly from side to side
and a white patch will form on the crema. Increase the speed
of the pour and move the jug forward to create the heart.





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Daniel Benmayor established the Coffee School in 1997 setting an excellence in the skill of making

coffee. Daniel has since trained many thousands of Baristas serving the hospitality industry and also produced the comical Coffee Training DVD "The Complete Barista's Guide".

This book was created for both the experienced and novice Barista interested in the art of making delicious coffee and presenting amazing designs.

Barista & Coffee Art Classes are held at:

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