Discover the Espresso coffee.

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Some people believe an Espresso should be consumed quickly however an Espresso can be enjoyed slowly, experiencing the full-bodied flavour, and the velvety crema, which is the sign of a perfect Espresso. Italian Barista Angelo Moriondo is credited with inventing the Espresso machine in 1884, to meet the demand for creating individual cups of coffee expressly for his customers, quickly. The rest, as they say, is coffee history.



How to make it.

The perfect Espresso is all about precision. The beans finely ground, water heated and maintained at a constant and precise temperature. The Espresso is created by forcing a small amount of almost boiling water under pressure through the finely ground beans, topped with crema. Fully automated coffee machines bring it all together, ensuring a perfect Espresso every time.

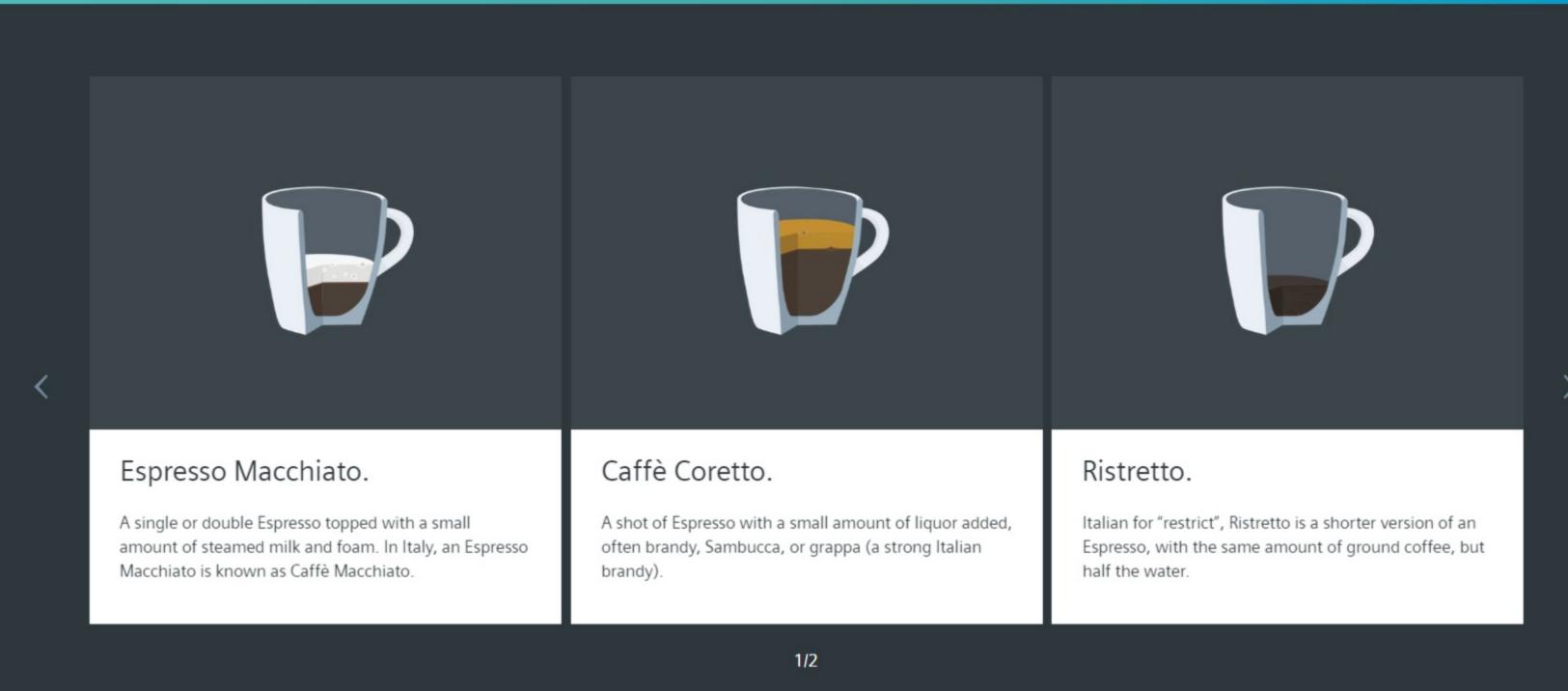


How to serve.

An Espresso is served as a shot. A double Espresso is called a doppio. Regardless of the size, an Espresso is served in a small ceramic cup known as a demitasse (French for half cup), half the size of a regular cup. Ideally, the cup should be prewarmed. Espresso is often served in glass cups, although this is purely for aesthetics.

Coffee fact.

As one shot of Espresso requires around 42 coffee beans, it is famous for being a concentrated drink with rich flavour. Therefore, it is traditionally served with a small glass of water. The water is intended to cleanse your palate before indulging in your first sip, so that you can enjoy the full taste of the Espresso.



Recipes.

Prawns with Espresso and cream lentils.

There's a first time for everything. Why not try this combination of lentils, Espresso and prawns to wow your guests.

> To the recipe





that can hugely change the taste of your coffee.

Coffee facts.

Join us as we dive into the intricate world of coffee. Learn more about the different types of coffee beans

Discover where it's grown, how it's made, what the

ideal roasting methods are and everything in between.

Choose your perfect fully automatic espresso machine.

Who would have thought, the morning could be your favourite part of the day? Discover more about how the Siemens fully automatic espresso machines can make you love mornings with the ultimate Espresso, tailoured to your taste.

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