



The pure art of coffee.
The unmistakable aroma, the crema, the rich intense flavour of coffee at its most pure. Creating the perfect Espresso is truly a work of art.

Discover the Espresso coffee.

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 pre-warmed. 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.

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 <p>Espresso Macchiato. A single or double Espresso topped with a small amount of steamed milk and foam. In Italy, an Espresso Macchiato is known as Caffè Macchiato.</p>	 <p>Caffè Coretto. A shot of Espresso with a small amount of liquor added, often brandy, Sambuca, or grappa (a strong Italian brandy).</p>	 <p>Ristretto. Italian for "restrict", Ristretto is a shorter version of an Espresso, with the same amount of ground coffee, but half the water.</p>
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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](#)



Coffee facts.
Join us as we dive into the intricate world of coffee. Discover where it's grown, how it's made, what the ideal roasting methods are and everything in between.
[> See more](#)

The different coffee beans.
Learn more about the different types of coffee beans that can hugely change the taste of your coffee.
[> See more](#)

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, tailored to your taste.
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