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Katie in Colombia

read her story at

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Espresso Based Recipes

Single - One shot of espresso

Double - Two shots of espresso

No Fun or Unleaded - Decaffeinated espresso

Skinny - Made with skimmed milk

Wings or 'With Wings' - Take away



Espresso - concentrated coffee of approximately 30ml characterised by a crema which forms on the top. The crema should be a rich golden brown colour indicating a good extraction of all the essential oils. (It should be able to support the added sugar for a couple of seconds before the sugar slowly sinks).

Espresso Lungo - a regular espresso lengthened by allowing more water to flow through the group.

Espresso Americano - a regular espresso made longer than an espresso lungo but in this case with the addition of hot water from a jug - not water directly from the machine as this will be too hot.

Espresso Doppio - 2 shots of espresso concentrated in the same volume as a regular espresso ie double the amount of coffee is used.

Espresso Macchiato - espresso topped or 'marked' with a dab of foamed or steamed milk.

Espresso Con Panna - espresso topped with whipped cream.

Espresso Corretto - espresso with the addition of a spirit or liqueur (eg cognac, whisky, sambuca). Don't drown the espresso flavour with too much liqueur. Can be served with added milk or cream.

Espresso Mocha - non-alcoholic version of Corretto made with a shot of chocolate syrup, again adding milk or cream as preferred.

Espresso Freddo - a regular espresso with the addition of ice and sugar. Shake well or blend for 5 seconds and serve in a tumbler. A frothy, refreshing drink for a hot day.

Cappuccino - one third coffee, one third steamed milk and one third foamed milk. Traditionally served sprinkled with a choice of chocolate, cocoa powder or nutmeg.

Wet or Dry Cappuccino - a dry cappuccino has more foam while a wet cappuccino has less!

Latte - a shot of espresso served in a tall glass and filled to the top with steamed milk. May then be topped with foamed milk.

Café au Lait - a shot of espresso with steamed milk normally served in a large breakfast cup. Can also be made with filter coffee instead of espresso.

Latte Macchiato - a steamed milk 'stained' with the addition of a small shot of espresso.

Mochaccino - a freshly brewed espresso poured through the foam of a steamed chocolate milk and served in a latte glass.

These recipes are intended as guidelines only and can be altered to take account of personal taste and cup/glass size.

Why not invent your own recipes and name them after your restaurant/bar for a truly personalised coffee experience!