

Ristretto

An ristretto is a strong black coffee with no dairy products involved. It can be made with a ratio of water to coffee in quantities of 1:1 and 1:1.5

For our coffee at Lake Safari Lodge, we use a 1:1.5 ratio, so 20g of coffee = 30mls of ristretto.

To make a ristretto on espresso machine:

Measure 20g of beans

Grind beans

Put ground beans in portafilter

Put portafilter into coffee machine

pull a 30 ml shot within 30 seconds

Temp: 93°C

Pressure: 9 bar

[Watch Process here](#)

Here are some examples of a ristretto





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