

# INGENIOUS COFFEE

## CAFÉ CUBANO

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### ROASTERS

*Cuban coffee is different than most espresso drinks. It takes a little practice, but once perfected you will have your customers coming for more. The sugar and the espresso is the most important part of this specialty drink. When combined just right, the creme is perfect and the flavor of the espresso is beyond comparison of any other form of espresso. So, please be sure to follow the directions as carefully as you can. Once you have accomplished the art of making Cuban coffee, you will be pleased on how this simple drink could be the most popular drink on you menu.*

**CUBAN SHOT:** After the espresso has been ground, placed in the portafilter, and put into the espresso machine, Press the **MANUAL** dispenser. Once the espresso comes out, **STOP** the espresso immediately. Their should only be a tiny amount in the cup. Place a teaspoon (give or take) of sugar in the cup with the first droppings of espresso. Make sure that the first drippings is completely absorbed by the sugar. Take a spoon and mix really well. The texture should have a thick, caramelized look to it. When this has been achieved, press the single shot button to pour the rest of the shot. After the shot has been poured, stir with a spoon. Their should be a thick creme (brownish cream color) that is made after the Cuban shot has been created. It may take a few times to accomplish this, but once done, the rewards will be great (Also note, for every shot of espresso, their needs to be a shot of sugar: example two shots of espresso = two shots of sugar)



**CORTATIDO:** Cuban shot and shot of thick steamed **HALF AND HALF OR WHOLE MILK**  
(Original is made with Evaporated Milk)

**CAFE CON LECHE :** Cuban Shot and thick steamed **WHOLE** milk  
(like a latte but the milk needs to be thicker)