

Espresso

Made by forcing hot water under pressure through finely ground coffee beans.

Cafe Latte

Espresso topped up with steamed milk.

Cafe Mocha

A latte with chocolate syrup or hot cocoa.

Cappuccino

Espresso with 50% steamed milk and 50% foam or Espresso with foam.

Espresso Macchiato

Espresso with a dash of milk or Espresso with a small dollop of foam.

Cafe au Lait

Coffee and heated milk using dripped coffee instead of Espresso.

Cafecito

Cuban coffee made from espresso and caramelised sugar.

Cafe Americano

Espresso diluted with equal amounts of hot water.

Cafe Corretto

Espresso with a dash of alcohol, e.g. Sambuca.

Cafe Freddo

An iced Café Latte.

Cafe Lungo

Espresso diluted by allowing a longer extraction (more water) resulting in a weaker drink.

Espresso Con Panna

Espresso with a dollop of whipped cream.

Espresso Granita

Frozen espresso, crushed and topped with whipped cream. The espresso can also be combined with milk and sugar before being frozen.

Espresso Ristretto

Espresso strengthened by shortening the extraction (half water).

Espresso Romano

Espresso served with a slice of lemon on the side

Iced Cappuccino

Single or double shots of espresso over crushed ice, possibly with whipped cream.

Latte Macchiato

A glass of hot frothed milk into which an espresso is slowly dripped producing layers.

Filter Coffee Machines

The machine runs hot water through ground roasted coffee beans filtering as it goes. The coffee normally drips into a jug that sits on a heat pad to keep warm. Some machines have a timer.

Cafetiere Coffee Plungers

Made up of a glass jug and a plunger that sits on top. Coffee grounds are mixed with hot water and left to brew for a minute or two. Then when the plunger is pressed it pushes the grounds to the bottom leaving fresh coffee.

Stove Top Coffee Maker

Made up of three sections. Cold water is put in the bottom with ground coffee in the middle section. When heated the pressure created pushes the hot water through the grounds and a filter leaving freshly brewed coffee in the top section.

Bean to Cup Machines

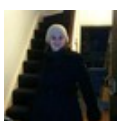
Freshly grinds the beans on demand and then runs hot water through the grounds and filters.

Espresso and Cappuccino Makers

A machine that pushes pressurised hot water through compacted ground coffee to produce a small amount of very strong coffee. A Cappuccino machine comes with a steamer for making frothy milk.

Pod and Capsule Coffee Maker

An automatic machine that uses pods. The pods are pre-loaded with a single dose of ground coffee. Available in different blends and flavours. Some companies offering chilled and chocolate varieties.



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Published 19th November, 2011.
Last updated 12th May, 2016.
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