

# Coffee Insights



Barista  
CAKES



**erlenbacher®**  
*...so backen Meister!*

# Perfectly matched



Coffee is made up of over 800 aromas. The preparation of a coffee is decisive how strongly these are perceived. Every coffee speciality has its own aroma profile. And this should be supported by the perfect companion. That is why we have developed four cakes on the subject of coffee together with the coffee roaster and barista Jonas Braun. The flavours of our Barista CAKES are perfectly matched to the various coffee specialities.



This booklet "Coffee Insights" gives a small overview of which coffee specialities these are and which Barista **CAKES** are the perfect companions.

## Espresso Lungo



The lungo is a long espresso.

Long refers to the longer processing time, which ensures that the lungo has a less intense taste than an espresso. "Lungo" is the Italian word for "long".

## Espresso Tonic



Espresso Tonic: a refreshing summer drink.  
The preparation is very simple: tonic on ice with an espresso. The tart aroma of the tonic water goes perfectly with the tasty espresso.

## Americano



The Americano is a kind of "stretched" espresso that is filled into a larger cup and then enriched with water. This weakens its intensity without altering the original taste of the espresso.

## Pour Over Coffee



Pour Over Coffee means nothing else than filter coffee. Aromas can be extracted particularly well from the coffee beans in the hand filter. The result is a cup of black coffee that has a lighter body and tastes particularly clear and fine.

## Cortado



Cortado coffee is a Spanish coffee speciality. It is an espresso made with the same amount of hot milk (only a little milk foam). In Spanish the word Cortado means "cut". Probably the Spanish called this coffee speciality as such, because the milk used helps to reduce the acidity of the espresso.



## Latte Macchiato



Latte Macchiato comes from Italy and means "spotted milk". Most Latte Macchiato consists of hot and frothed milk. For one glass 150 to 200 ml of milk are used. In addition, there is a freshly brewed espresso (25-30ml).

## Flat White



The Flat White has become an integral part of the coffee scene. But many confuse it with the Cappuccino. The Flat White is prepared with a double Espresso and finishes with the rim of the glass or cup. Compared to Cappuccino, you get more coffee with the Flat White.

## Specialty Hand-Drip Coffee



Coffee machines are often used for this purpose, which control the brewing process. Connoisseurs celebrate coffee preparation with the hand drip method. The temperature, grinding degree of the coffee beans and brewing time are decisive.

## Cafe Canario



From the Spanish comes this new coffee trend: Into a coffee glass with approx. 180 ml volume first the sweetened condensed milk and then the espresso. Cover carefully with the milk foam and sprinkle with cinnamon powder. Stir before drinking. This speciality is also called Barraquito.

# Cappuccino



The Cappuccino consists of about  $\frac{1}{3}$  Espresso, which is the first to go into the cup, and  $\frac{2}{3}$  slightly frothed, creamy, warm milk. This sequence allows the cream from the Espresso to settle on the milk foam.

# Einspänner



The Einspänner (one-wheeler) is a classic in Austria. It owes its name to the one-horse carriage. Their coachmen held the glass handle, also known as the Einspänner glass, in one hand and the reins of the horse-drawn carriage in the other. The Einspänner consists of freshly brewed mocha, which is refined with whipped cream.

## Nitro Cold Brew Coffee



Nitro Coffee is based on a cold brew to which nitrogen is added. This changes the mouthfeel and taste of the coffee, without any further additives. Nitro Coffee is often served in a small beer glass.

## Coconut-Cold-Brew-Latte



The refreshing drink helps to keep a cool head on hot days. The cool drink is also vegan and tastes super delicious. Literally cold coffee is served with condensed milk or almond milk on ice cubes.



## Iced Dark Chocolate Mochaccino



This type of coffee drink has only really become known through coffee shops. The drink is based on a mixture of Espresso, milk and syrup. Fine dark chocolate refines the taste. The consumer can choose between variations with whipped cream and with fatty or low-fat milk.

## Doubleshot Espresso on Ice



A full-bodied double Espresso served slightly cooled with ice cubes. The shot is also popular served with lemon and drunk on hot summer days.

Of course there are many more exciting coffee recipes. We would like to show you a selection of proven as well as modern coffee specialities. You are welcome to try out the perfect companions for your coffee enjoyment:





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