

# GAGGIA CLASSIC

## HOW TO MAKE A PERFECT ESPRESSO



### BEFORE YOU START

At first use, it is necessary to **load the circuit as explained in the user manual**. We suggest to **turn on** the machine a few minutes before using it so it can properly heat up, and to **prepare the filter-holder according to instructions**.



### THE THREE FILTERS

The filter kit includes three filters: **1 "crema perfetta" filter** (for 1 or 2 cups of ground coffee) that must be used with the frothing jet device, **1 traditional filter for ground coffee** (for 1 or 2 cups) and **1 traditional filter for coffee pods**. Traditional filters must not be used with the frothing jet device.

We suggest to begin with the "crema perfetta" filter and, once you have gained experience and manual skills, to use the traditional ones, for a true home barista experience.



### CHOOSING THE COFFEE BLEND

#### 1. QUALITY

Choose a **high quality coffee blend**. On the market you can find plenty of varieties and kinds of coffee, with different profiles and compositions, that will lead to different results. We suggest to **try** various ones until you find what suits you the best.

#### 2. COMPOSITION

It affects the **taste**, the **aroma** and even the **body** of the in-cup result. For example, a percentage of *Coffea Robusta* in a blend usually gives a thicker cream on top of the espresso, due to the high caffeine and oils content.

#### 3. GRINDING

We suggest to ask to specialized roasters or, in general, to buy a finely ground blend, specific for espresso machines. Please note that it is crucial that the blend is **not too finely ground** (otherwise water will pass through coffee with difficulty, resulting in an over-extraction) and **not too coarsely ground** (or water will pass through coffee too quickly and the espresso will be watery, under-extracted and with less crema).

#### 4. ROASTING

Our advice is to select a **medium-light roasting** that guarantees a better balance of aromas and flavors. Try to avoid very dark blends as they will not give a good crema. It is better to prefer a *clean air roasting* system as this technique preserves all organoleptic characteristics of coffee.



### BREWING THE ESPRESSO

After preparing the filter-holder according to instructions, choosing the filter and the blend:

#### 1. DOSING

It affects the **intensity** of the final results, as well as the **time** of extraction. The authentic Italian espresso requires at least **7 grams** of ground coffee per cup. A very low dose leads to a weaker taste and a wet coffee puck. To make one espresso, use the included coffee doser and put one scoop (7gr) or one and half, in the filter; two scoops for two cups.

#### 2. TAMPING

Tamp with the included **tamper**, and apply an **even pressure** so to get an even surface. **Clean** the sides of the filter-holder with your hand palm to get rid of any extra residues of ground coffee.

#### 3. BREWING

**Lock** the filter-holder to the group from left to right. Wait for the red light and **press** the *coffee* button to start brewing. Once you get the desired in-cup quantity, press it again to stop brewing.