

DISCOVERY COURSE

3,5 hours in one day

- ⇒ Introduction to the botany of coffee and the different varieties; the difference between Arabic and Robusta.
- ⇒ Picking and stripping techniques; the washing system and the natural system.
- ⇒ Introduction to roasting techniques and blends.
- ⇒ Visit to our plant.
- ⇒ The espresso-maker functioning.
- ⇒ How to make a perfect espresso.
- ⇒ How to make a perfect coffee with a stovetop coffee pot; the Neapolitan coffee maker; the capsules.
- ⇒ Tasting of peculiar varieties of coffee.
- ⇒ Making a cappuccino: tricks and decorations.

Cost: 65 €

www.chiaroscuroconcept.it