



the
JOURNEY
from
BEAN
TO CUP

*story of coffee is one
we to tell, from the
its discovery to the
today*

DÔME



the
JOURNEY
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BEAN
TO CUP

The aroma of coffee has captivated our senses for centuries, and helped make it one of the most popular drinks worldwide. At Dôme, the story of coffee is one we simply love to tell, from the legend of its discovery to the technology we use today. Join us now as we take you on a journey from bean to cup.

DÔME



**FROM ETHIOPIA
TO THE WORLD**

Explore the story of coffee's earliest beginnings, its discovery and the rise of the coffeehouse in popular culture.



**THE WORLD
OF COFFEE**

Find out how coffee is grown around the world, the different varieties that have developed and how they taste.



**THE PICK
OF THE CROP**

Discover how coffee is grown, harvested and how it makes its way to the markets of the world.



**MIXING IT
WITH THE BEST**

Learn how we keep beans fresh, cup test, blend them together and roast them to make sure we get the best results.



**FROM ROAST TO
FRESH BREW**

The fundamental principles of brewing are universal. We spill the beans so you can brew Dôme coffee at home.



**ESPRESSO
PERFECTO**

Learn the techniques our skilled baristas use to bring out the finest flavour.



**A TOUR OF
DÔME COFFEES**

Discover the range of coffees and coffee-based cold beverages we have to tempt you!

WHAT MAKES DÔME COFFEE

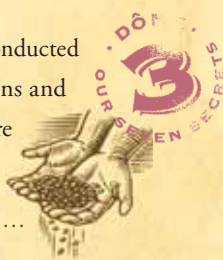
some of
THE FINEST?

Our cafés retain classical elements of old world European coffeehouses.



The finest Arabica beans are grown in specific climatic conditions. Our buyers travel the world to source them.

Thorough bag checking is conducted to remove inferior green beans and to ensure the correct moisture content before roasting.



After roasting, our beans are checked using colour-matching technology, a more precise method than that of the naked eye.



Our packaging is designed to keep our beans fresh by eliminating intrusion from moisture, light and oxygen.



Dôme baristas use their trained eyes and skilled hands to precisely create each and every cup of coffee.



It's a labour of love for us and we strive to give you the greatest coffee experience every single day.



DANCING GOATS *and the* GREAT COFFEE DISCOVERY

According to legend, coffee was first discovered in Ethiopia by a goat-herder named Kaldi. One night, when Kaldi's goats did not return to the paddock, he ventured out in the cold to search for them. He couldn't believe his eyes when he found them dancing on their hind legs around a shrub blossoming with bright red cherries.



It didn't take long for curiosity to get the better of Kaldi, and when he tried the magical berries he was suddenly filled with energy and alertness.

He hurried back to the tribe's holy man who threw the berries into a fire and the aromas spread the news of Kaldi's magnificent discovery as far as the wind could carry it.

There seems to be some truth to the legend as it is generally considered that Arabica coffee originated in Ethiopia, where the nomadic warriors of the Galla tribe mixed the raw berries with grains and animal fats and consumed them in rations. From here the bean was most likely carried by Arab traders to Yemen through the port of Mocha, where it was sold initially as medicine.

The enterprising Arabs recognised the value of their discovery and refused to export fertile beans in order to prevent coffee being cultivated anywhere else. So began a race between the world's nations to acquire live coffee trees or beans. The eventual winners were the Dutch in 1616. It wasn't long 'til coffee became one of the world's most valuable commodities.



Coffee was discovered in Ethiopia and traded through the great port of Mocha (you guessed it, that's where the name comes from!)

THE INSPIRATION *of the* COFFEEHOUSE

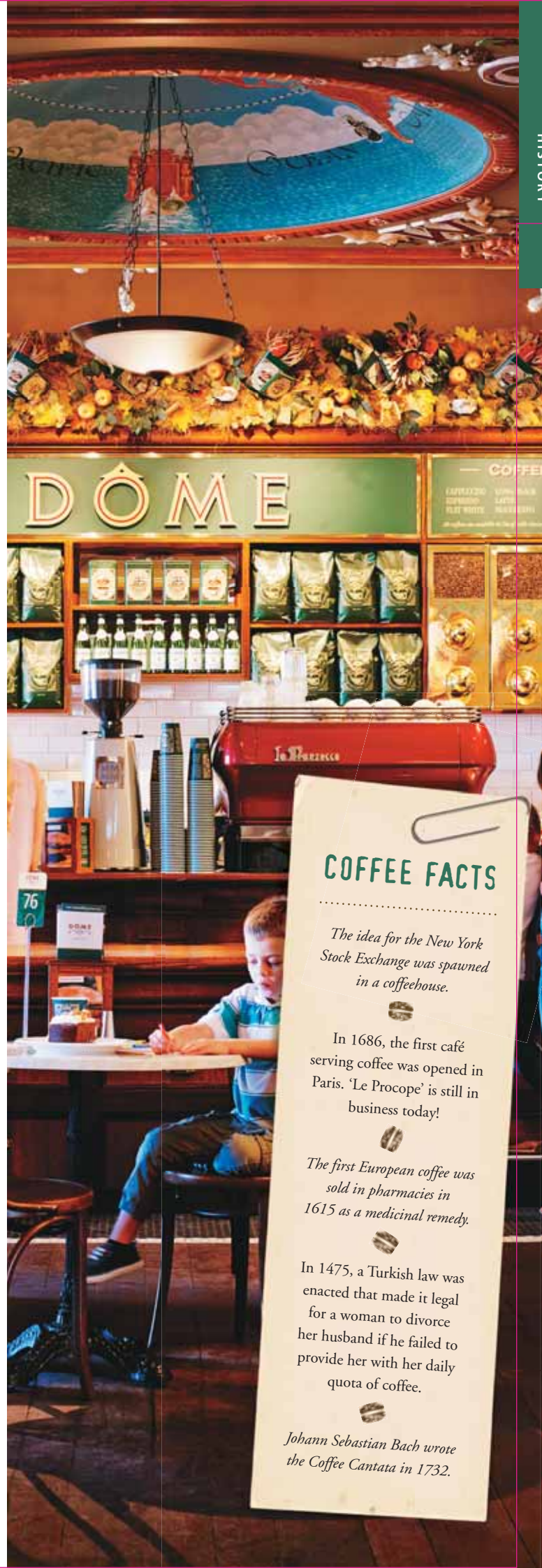
As the popularity of coffee grew, so did the number of places where people met, drank coffee and discussed the world. The coffeehouse was born!

Throughout history, artists, writers, musicians and thinkers have gravitated to the coffeehouse. One of the first was opened in Mecca and quickly became a successful meeting-place for playing chess, gossiping, music, singing and dancing. They were luxuriously decorated and each had an individual character that was like nothing else before it. They were a place where society, business and politics could be conducted in comfort and where anyone could go and enjoy a coffee.

The Turks called their coffeehouses the 'Schools of the Wise' while the English dubbed theirs the 'Penny Universities' after the price of entry – that of a coffee. It's not surprising then that most famous European intellectuals

spent the better part of their days sipping freshly brewed coffee. For example, novelists like Henry Fielding and William Goldsmith matured their talents and ambitions at their favourite coffeehouses, while in other parts of the world coffeehouses provided an early home for both the French and American revolutions.

The coffeehouses of old have now evolved into what we know and love as the café. Our Dôme cafés capture the social tradition, charm and ambience of the old world European coffeehouses and retain classic elements such as domed ceilings, wooden floors, brass hoppers and a key ingredient - coffee sourced from around the world.



COFFEE FACTS

The idea for the New York Stock Exchange was spawned in a coffeehouse.

In 1686, the first café serving coffee was opened in Paris. 'Le Procope' is still in business today!

The first European coffee was sold in pharmacies in 1615 as a medicinal remedy.

In 1475, a Turkish law was enacted that made it legal for a woman to divorce her husband if he failed to provide her with her daily quota of coffee.

Johann Sebastian Bach wrote the Coffee Cantata in 1732.

Strangely enough, the espresso machine began as a way to increase staff productivity.



In the early part of the 20th century, an Italian named Luigi Bezzera was looking for a way to reduce the length of his employees' coffee breaks. He came up with an idea to bring pressure into the brewing process to reduce brewing time.

Bezzera's idea not only succeeded in faster brewing

it also made a better cup of coffee. So he sped up his staff's coffee breaks but they tended to have more of them because the coffee was so good!

In 1938, another Italian, Cremonesi, developed a piston pump that forced hot (but not boiling) water through the coffee. This was to avoid burning the coffee.

LA MARZOCCO – the CREMA of ESPRESSO MACHINES

In 1939, the Bambi brothers of Florence literally tipped the world of coffee on its side when they patented the first horizontal boilers – up until that point boilers had all been vertical. These enterprising siblings first started making espresso machines in 1927. Originally brass artisans, they could see the potential in Italy's growing coffee culture. They named their company La Marzocco, after the famous symbol of their hometown – a seated lion holding a shield with the Florentine Lily.

While we now measure an espresso's quality by the crema formed as it is extracted, this

delicious layer of creamy foam didn't exist at all until the 1950's. It came about when piston technology allowed water to pass through ground coffee at 10 atmospheres. Naturally, the pioneering Bambi's were among the first to manufacture commercial piston espresso machines.

The science behind espresso hasn't changed in over 60 years, however the machines that create it have evolved into far more precise instruments. La Marzocco, the company founded by the Bambi brothers, still produces the crema of espresso machines. We'll give you one guess as to which brand we use.



BEAN AROUND the WORLD

Coffee rapidly became a global affair. Once fertile coffee trees had been transplanted to different regions of the world, new varieties began to develop, leading to the wide range we have today.

A coffee's unique flavour is a result of the variety of coffee tree that it's from, the environment that it is grown and the method by which it is harvested and processed.

In general, there are two main species of coffee: Robusta and Arabica.

At Dôme we travel to high altitudes to source the finest Arabica beans. The cooler weather at these elevations causes the beans

to mature slowly, intensifying the wonderful flavours we insist on in our coffee.

Robusta coffee is – not surprisingly – a more robust species. It yields a high amount of cherries with higher caffeine content and is most commonly used in mass produced instant coffee. Robusta flavour is inconsistent, varying from a neutral taste to sharp, earthy and pungent.



Encircling the world is a tropical strip known as the coffee belt. Only here in the abundant sunshine, moderate rainfall and perennial warmth are coffee trees able to flourish and meet the world's enormous coffee demand.

COFFEE FACTS

Coffee is generally only grown within 1,600 kilometres either side of the equator.

Arabica accounts for about 75% of the world's coffee production.

Coffee beans that are sourced from one particular location are referred to as 'single origin' coffees. Arabica coffee is grown in many locations, each with its own unique flavour and characteristics.

COLOMBIA

The aroma of Colombian coffee is captivating when it is roasted to a medium consistency. Typically from Medellin or Armenia, it is famous for its rich, sweet flavour reminiscent of stone fruit. Colombian coffee is clean tasting and lively with a full body.

BRAZIL

Typically a smooth, mild tasting cup, the flavours of the coffee from Brazil dance over the tongue. Naturally sweet, it is characterised by a nutty taste and low acidity. Brazilian beans form the base for many coffee blends.

COSTA RICA

One of the purest coffee flavours, Costa Rica is neither too full-bodied nor too acidic. It retains its rich, full flavour as the cup cools and is highly sought after. The mouth-watering, uncomplicated caramel notes are refined and easy to enjoy.

KENYA

Prized for its full body and distinctive winery finish. And like a good red wine, it is big and bold with crisp, clear acidity and concentrated fruit flavours such as hints of blackcurrant. All the way from the high slopes of Mount Kenya, this single origin really shines served as a filter coffee.

NEW GUINEA

Amongst the world's best, their A-grade coffee is rich with a Kenyan-like flavour, but without quite the brightness of Costa Rica. It has silky body, a smooth aftertaste and is well-balanced. A good, all-round coffee to be enjoyed at any time with any brewing method.

SUMATRA

Known for their earthy tones and herbaceous flavours, Sumatran coffee provides an important counter-balance to the sweet, fruity flavours of other coffees when used as part of a blend.

DÔME ESPRESSO

the PINNACLE

of COFFEE

Dôme Espresso is a carefully calculated blend of five coffees from Brazil, New Guinea, Costa Rica, Colombia and Sumatra. It gives a rich, full cup, with an interesting complexity to the finish, and is perfect for any style of espresso coffee. Our Espresso blend is proudly served in every Dôme café.



SOURCING

DECAF

By having this single-origin Colombian coffee specially decaffeinated for us, we are able to retain its full flavour and body, mellow acidity and sweet fruity flavours. No chemicals are used in the decaffeination process so there's no compromise on the taste!



THE *right* BEANS

When it comes to ethics and sustainability, we make sure we do things the right way. Our beans come from the world's best coffee growing regions and are sourced from various green bean suppliers who are all committed to social responsibility. These suppliers are continually improving the level of sustainability on the production, processing and trading of green coffee.



NO CHEMICALS NO COMPROMISE

It's not surprising that removing the caffeine from raw green coffee beans is a tricky process. Thankfully, we have found a process that does this only using water; no solvents or chemicals are used at all! The green coffee beans are put through the unique process and then delivered to us with just 0.1% of the original caffeine remaining.

Our decaf is made exclusively using this water process to ensure a pure, authentic coffee flavour from every cup. Just ask for decaf when you order your coffee!



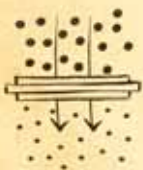
PURE EVERY STEP *of the WAY...*

1



Green, unroasted coffee beans are soaked in hot water, drawing out both the caffeine, oil and flavour molecules.

2



The beans are removed and the water is passed through an activated charcoal filter. It captures the larger caffeine molecules, while allowing the smaller flavour and oil molecules to remain in the water.

3



The beans are then returned to the filtered caffeine-free water to reabsorb all the delicious flavour molecules and oils.

4



The now caffeine-free beans are dried, polished and ready to be roasted.



THE PICK *of the CROP*

Grown in plantations much like vineyards, a coffee tree takes about five years to bear its first full crop and continues to be productive for 15 years or more.



1. HARVESTING

Unfortunately, not all coffee cherries ripen at the same time so all of our beans have to be picked entirely by hand!

This means the pickers often have to make six to eight passes through the plantation per year, just to get enough cherries to produce 500 grams of roasted coffee per tree.



A branch of the Arabica (also known as the Eastern) Coffee Tree.

what do **CHERRIES** have to do with **COFFEE**?

While it is often called a tree, the plant that gives us coffee is actually a tropical evergreen shrub that produces delicate white blossoms with a scent resembling jasmine.



Coffee beans are actually seeds from the fruit of the coffee tree. They're called coffee cherries for their plumpness and ripe red colour. Larger coffee cherries are aptly named Elephants and contain two beans that face each other. Far less common is the Peaberry – small fruit that houses only a single bean. No matter what the variety, at Dôme we always get the pick of the bunch.

BRINGING OUT *the* BEAN

Once the cherries have been picked, the beans must be extracted from them.

2. PROCESSING

There are many different ways to do this. Our preferred technique is 'the wet method' that is usually conducted on well-equipped plantations with a good water supply. First a machine strips away the outer skin and fruity pulp, leaving the bean still tightly enclosed in a sticky inner wrapper. Then the beans are soaked in fermentation tanks for up to 3 days to loosen the remaining fruit flesh, before being washed clean.

The 'dry method' involves the freshly picked coffee cherries being laid-out on canvas tables in the sun. This withers the fruit flesh surrounding the bean, making it easy for a hulling machine to strip the outer layers off and reveal the clean, fresh coffee bean.



3. DRYING

Once the beans are free from the cherries, they are laid out in the sun and carefully dried until a specific moisture content is achieved. A layer of coffee beans (no more than five centimetres thick) is spread out on expansive patios and is turned over like ploughed earth. In Brazil, vast stretches cover the drying fields, adding their vivid hues to an already beautiful landscape.



the ROAD to MARKET

Our coffee buyers go to the ends of the earth to find the world's finest green coffee beans. However, before any purchase is made, the beans are sorted into grades of quality under watchful eyes.

4. SORTING

On some plantations, a colour sorting machine is used to remove the defective beans that were missed during processing. Each bean is quickly scanned through a camera and the black, white, unripe, broken or insect-damaged beans get shot into the reject pile. The quality beans are then passed through layers of screens to filter out any further debris and sort the beans by their size to allow an even roast.

A more highly evolved sorting method is the Densimetric Table, which can separate the coffee into three or more groups. The machine's settings have to be continuously monitored as it moves the light beans to one side of the table and the dense, high quality beans to the other. The most important part of this job is to get rid of any rotten beans, known as 'stinkers', because a single stinker can contaminate an entire 60kg bag of otherwise flawless coffee!

5. BUYING

In the end, only 10% of all of the coffee cherries harvested in the world meet our strict standards. But to be absolutely sure we've got nothing but the best, we clean and screen the beans just one more time before we roast them.



SOGGY BEANS are OUT

We check every batch of raw green beans, before we roast them, with a moisture meter to ensure the beans hold no more than a precise level of moisture. Too much moisture can impact on quality so even if the sample is 0.1% above this standard, the entire batch will be discarded. It's a rigorous and exacting process but you don't get great coffee by cutting corners.

how to SPOT A HAS BEAN

If a green bean is mottled, this is because the drying coffee was spread too thin on the patios. If it has a brownish tinge then there has been a delay between harvesting and processing. And if the bean is faded at the edges it's obvious that the coffee has been stored in overly humid conditions. These has beans will never get the chance to be a Dôme bean.



Partial sour bean – less than one-half reddish or yellowish-brown



Floater bean – light in colour and low in density



Severe insect damage – 3 or more insect perforations



Dried cherry/pod – bean is partially or fully enclosed in dark outer fruit husk

COFFEE FACTS

The first instant coffee was produced in 1909.

Over 800 billion cups of coffee are consumed each year.

Coffee was once believed by some Christians to be the devil's drink. When Pope Vincent III heard about this he decided to taste it before banishing it...he enjoyed it so much he baptized it saying, "Coffee is so delicious it would be a pity to let the infidels have exclusive use of it".

One coffee tree yields only 500 grams of coffee per year.

Approximately 4,000 beans are needed to produce 500 grams of roasted coffee.

So far, the beans have been...



picked

pulped

dried

sorted

CUP TEST > BLEND > ROAST > PACK

the ULTIMATE TEST

Cup testing, or simply 'cupping', is the ultimate behind the scenes sampling and judging of green coffee. Although coffee tasting sounds like a dream job, it is actually quite a ritualistic and scientific process that's not unlike wine tasting.

A sample of each green coffee is lightly roasted in a small sample roaster, and then ground to a coarse consistency specifically for this stage. Each cup is prepared in exactly the same way: an exact measure of coffee is placed into a cup of water just off the boil. After a few moments, the coffee grounds float to the surface and form a froth-like crust. The coffee taster uses a silver or stainless steel spoon to break the surface of the crust. This releases a burst of fragrance that the taster makes notes on.

After skimming off the crust, the coffee taster will then noisily sip a spoonful of coffee,

sucking in air in order to aerate the coffee at the same time. This engages the senses of both taste and smell. The spoonful is savoured, rolled and swished once to allow the flavour to spread evenly across the tongue and then spat out before the next sample is tasted.

Tasters keep notes on general and specific characteristics of each coffee's flavour, acidity and body. By tasting each sample of coffee we receive, we can carefully choose the coffees that form the foundation of our blend, maintaining a consistent flavour all-year round.

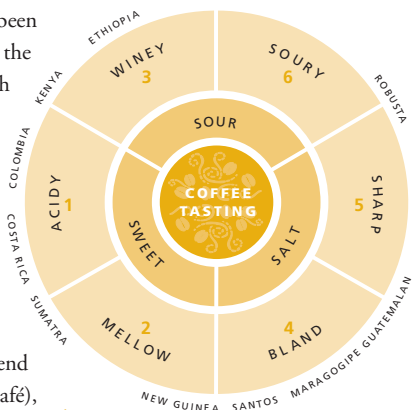


MIXING IT with THE BEST

To consistently make great coffee, the same combination of blending, roasting and tasting is needed every time.

Once green beans have been chosen and blended to the correct proportions of each single-origin coffee they are then roasted. By blending first and then roasting, it enables us to pack our beans sooner, sealing in the freshness and flavours.

For our Espresso (the blend served in every Dôme café), we start with the naturally nutty beans grown in the high altitude regions of Brazil. To give body and floral tones we add an amount of Colombian beans. The beans found in the highlands of New Guinea provide the smooth, well-rounded tones. To ensure a complex, long finish that sits so nicely on the back of your



tongue we also include the dark chocolate and caramel taste of Costa Rica beans. Finally, we use a small amount of Sumatran beans to provide depth and a savoury balance.

The blend is a precise art that must be done perfectly in order to create an outstanding coffee.

MAKING SENSE of TASTE

Generally speaking, there are four basic tastes that we can sense: sweet, sour, salty and bitter. Different varieties of coffee will stimulate different parts of your tongue. It takes a unique blend like our Espresso to have a satisfying complexity and balance of flavour to satisfy all tastes!



FLAVOUR:

Describes the total effect of aroma, acidity and body.

ACIDITY:

This easily misunderstood term refers to the lively, palate-cleansing characteristics of all high-grown coffees, which is experienced primarily on the sides of the tongue. Not to be confused with bitterness!

BODY:

The tactile impression of brewed coffee in your mouth can be described as light, medium or full. Some coffees naturally have more body than others, but the brewing method also has an effect.

NOT your AVERAGE SUNDAY ROAST

Once we have selected and blended the perfect combination of beans, it is time for the roast.



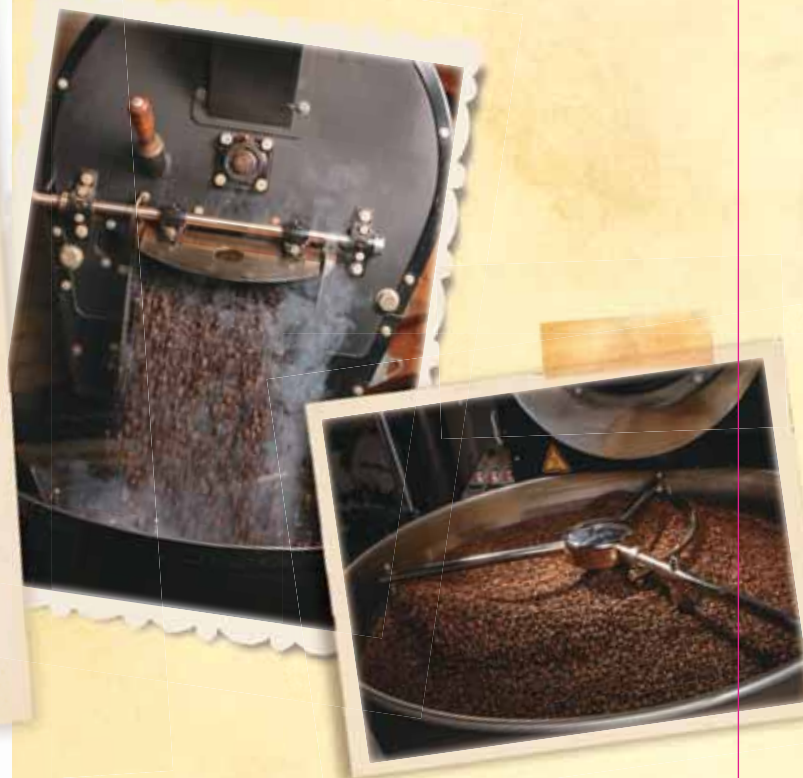
For over 30 years, we have been perfecting the art and science of roasting coffee. With the help of an enormous Italian-made Brambati roaster, we can determine the exact time and temperature down to 0.1°C for every roast.

Our average roast lasts between 15 to 18 minutes and the temperature of the beans can rise as high as 230°C. Inside the roasting drum the beans pop like popcorn, double in size and lose about 18 per cent of their weight. They transform in colour from straw-green, to a yellowish orange, then light cinnamon to a perfect chestnut brown. The colour is allowed to turn darker still for espresso and some other types of roast. As the colour develops so too do the flavour oils – reaching their peak at the crucial final moment of the roasting process.

The best way to judge if the beans are ready is by their colour. Because there is only one shade of brown that meets our standards, we don't rely on the naked eye alone. A high-tech colour spectrometer ensures every Dôme roast achieves the optimum colour that results in maximum flavour.



Once we are satisfied, the beans are released into a rotating cooling tray to halt the cooking process. In just four minutes, powerful fans draw off all heat and the beans start to crackle, releasing the delicious aroma of freshly roasted coffee.

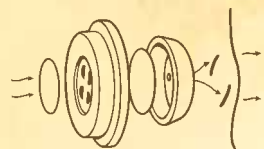


PACKING *for* FRESHNESS

The four enemies of roasted coffee are moisture, oxygen, light and heat. We make sure our coffee is safe from all of them!

Air humidity is the main culprit as any moisture destroys freshness and taste. Another enemy of the humble coffee bean is oxygen, which turns the beans stale. Exposing coffee to light and heat break down the sweet flavours found in the natural oils. By vacuum packing our freshly roasted coffee beans in foil-lined, light-proof bags within an hour of roasting, we keep them as fresh as they can possibly be.

Even after they have cooled down, the beans continue to emit carbon dioxide gas. All of our coffee bags have a unique one-way valve that lets the natural carbon dioxide emissions out, without letting any damaging oxygen or moisture in – take a look at the front of our coffee bags!



TAKE THE GRIND *out of* MAKING COFFEE AT HOME

When coffee is ground, the interaction between the oxygen in the air and the coffee is increased dramatically, resulting in the coffee becoming stale very quickly. This is why the coffee beans in our take home packs are kept whole. There's simply nothing better than grinding it immediately before using it!

However, we understand that not everyone has the luxury of a grinder at home so we offer a complimentary grinding service. Just make sure to let us know how you intend on brewing your beans, so we match the grind to suit.



the BREWING BASICS

Going from roasted beans to a fresh brew is another vital step towards making the perfect coffee. You don't necessarily need a commercial espresso machine; the principles of this

process are the same no matter what equipment you use. We are happy to spill the beans on a few secrets that will help you make great coffee at home.

Keep in mind these universal brewing principles and then apply the rules to the equipment you have at your disposal and you'll make the best possible cup every time.



1 KEEP IT FRESH

We recommend you store your beans whole in an airtight container at room temperature away from heat, light and moisture – in the back of your kitchen pantry in an opaque container would be ideal. Ground coffee doesn't stay fresh for long, so where possible only grind enough for each coffee immediately before brewing.

involved, like a French press or pour over coffee, then the coffee needs to be quite coarse. If the grind isn't set for the style of coffee you are making, it will affect the flavour of the coffee.

3 DON'T GET INTO HOT WATER

Coffee is 98% water. Using filtered or spring water is always a good idea and will allow the coffee flavour to really shine. Water temperature is also important. If the water is too hot, the coffee will be bitter; if it is too cool, it won't extract all the flavour. For the best temperature, let your kettle rest a moment after it boils. 94 degrees is about right.

2 GRIND RIGHT

Each brewing method requires its own grind. If pressure is involved in the brewing process, such as an espresso machine or moka pot, then the coffee needs to be ground finer. If there is no pressure

4 DO THE MATHS

Always stick to a recipe when making coffee and take a note of it each time you make a cup. If it tastes great, then it's easy to recreate that same flavour time after time. If it's a little bit off, try adjusting your recipe to make an improvement.

5 KEEP IT CLEAN

Keeping your equipment spotlessly clean is crucial to make sure that the pure coffee flavour is not tainted by stale coffee oils or burnt residues left behind from previous brews.



EQUIPMENT to use **AT HOME**

With a few simple pieces of equipment it's not hard to enjoy a perfect cup of Dôme coffee in your own home.

ESPRESSO MACHINE

Both automatic and manual machines work on the same principle: hot water is passed through finely ground coffee at high pressure to produce a shot of espresso with a rich thick crema. Machines with two boilers allow you to simultaneously pour coffee and steam milk to create lattes and cappuccinos.



A few other ways to brew fresh coffee at home are:

THE MOKA POT OR STOVE TOP

As the water in the lower chamber heats on the stove, it rises under pressure, passing through the ground coffee in the middle before finishing in the upper chamber. In most instances, this upper chamber acts as a jug for serving.



THE POUR OVER OR FILTER

A simple but effective method. A cone lined with a paper filter and filled with coarsely ground coffee is placed onto a cup or decanter. Hot water is then slowly and carefully poured through the coffee, which drips into a cup below. A really delicate way of preparing coffee.



THE FRENCH PRESS OR PLUNGER

Ground coffee is placed in the bottom of the pot and hot water is poured over it. After the coffee has brewed, the metal mesh filter is pushed to the bottom of the pot, collecting the ground coffee and allowing it to be poured.



So far, the beans have been...



ESPRESSO PERFECTO

By this stage, our beans have come a long way.

They have been meticulously chosen from around the world and perfectly roasted. However, that could all go to waste if your coffee is not made by a skilled barista. All of our baristas undergo a training regime that is almost as intensive as the process we put our beans through. They learn everything they need to know about making great coffee including the essential skill of making perfect espresso.

Often referred to as 'the soul of coffee', espresso is Dôme's specialty and is defined as the method of forcing hot water at high pressure through very finely ground coffee. The four fundamentals of this technique haven't changed since it was invented in Italy in 1903. You'll find them on the next page. Follow them when you use your home espresso machine too, if you're lucky enough to have one!



the **FOUR 'Ms'** of the **ESPRESSO**

MISCELA - BLEND

{pronounced mi-shay-la}

A good espresso starts with the right blend of beans. It creates a synergy that enhances aroma and delivers a full-bodied flavour and a thick golden brown crema.

MACINAZIONE - GRIND

{pronounced mah-chee-na-tsee-o-nay}

Coffee grinding is an extremely precise art that will greatly affect the flavour of your coffee. To produce an espresso with the best flavour and consistency, a fine powdery grind is needed to allow the high-pressure water through at a slow, steady pace.

MACCHINA - MACHINE

{pronounced mah-keen-a}

At Dôme, we only use the best La Marzocco espresso machines. The ground coffee is placed in a special hand-held 'portafilter' and hot water is forced through the coffee at a precise pressure to extract the exact amount of coffee essence. The temperature and pressure of the hot water used for the espresso is precisely calibrated and controlled – something that is only possible on the very finest equipment.

MANO - HAND

{pronounced mah-no}

The skilled hand and eye of the Dôme barista ensures that each cup is brewed to perfection. Every step of the process requires diligence and dexterity because the margin for error is very small.

how to MAKE the WORLD'S FINEST ESPRESSO

Now you know the basics behind espresso, we can go into more depth about how we make our coffees at Dôme.

1 THE GRIND

The perfect grind ensures a steady flow of espresso into the cup. If the grind is too coarse, the espresso will be tasteless, pale and thin – a sign of under extraction. If it's too fine, the crema will be dark brown and very bitter – or as well call it, over extracted. Variations in temperature and humidity can affect extraction time so the grind must be adjusted continuously.

Coffee is at its freshest immediately after it has been ground; it becomes stale very quickly. At Dôme, we grind the coffee straight into the portafilter, and then place it into the espresso machine to start the extraction process immediately.



fine grind

2 THE DOSE

It takes 21 grams of coffee to prepare a standard double espresso at Dôme. The right amount of ground beans should nearly fill the portafilter basket. An undersized dose has the same effect as a coarse grind and too large a dose has the same effect as too fine a grind, so making sure you use the right amount of coffee is vital to the final flavour.



right dose



filter



double portafilter

OUR *not so* SECRET FORMULA:

PERFECT GRIND + RIGHT DOSE + PROPER TAMP = Perfect Espresso
(fine) (21gms)

3 THE TAMP

Tamping refers to the packing of the coffee into the portafilter. The coffee needs to be packed firmly – not too much and not too little – as well as evenly. An uneven tamp will result in an uneven extraction during the next stage.



4 THE EXTRACTION OR 'POUR'

When the portafilter is filled with tamped ground coffee and rotated into place, the barista activates the machine and water begins to flow through the coffee. At the beginning of the pour, the espresso should be a dark, thick trickle that quickly turns into a cinnamon coloured stream. This indicates that the sugars and oils are being extracted properly and that a good crema will form.

Irregularities, such as water gushing out of the portafilter or espresso that drips too slowly, can indicate that one of



the steps in the process wasn't quite right. Our Dôme baristas are trained to recognise this and will start the process over if need be, correcting along the way to make sure they get the best possible result each and every time.

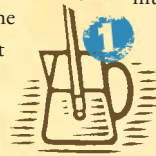


now for PERFECT STEAMED MILK

Other than a straight espresso or long black, steamed milk is added to espresso to produce many of your favourite hot drinks.

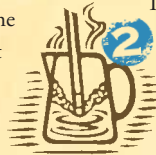
First, fresh cold milk is poured into a stainless steel pitcher.

The pitcher is positioned with the steam wand tip just below the surface of the milk, and on a slight angle. This encourages a whirlpool to form when the steam is turned on.



To reduce the air being added, the jug is raised, pushing the tip further into the milk. Judging and controlling how much air is added to the milk is a skill our Dôme baristas have practiced time and time again until they have got it perfect.

When steam is applied, it will begin to pull air into the cold milk and push it around in a circular motion. Listening to and controlling the amount of air that is added to the milk at this early stage will determine how frothy the finished milk becomes.



The perfect steamed milk should be silky smooth and glossy. If cold milk is like "white water" then beautifully steamed and textured milk should be like "cream or thin paint".

To add more air, the jug is lowered slightly which positions the steam wand tip close to the surface of the milk.



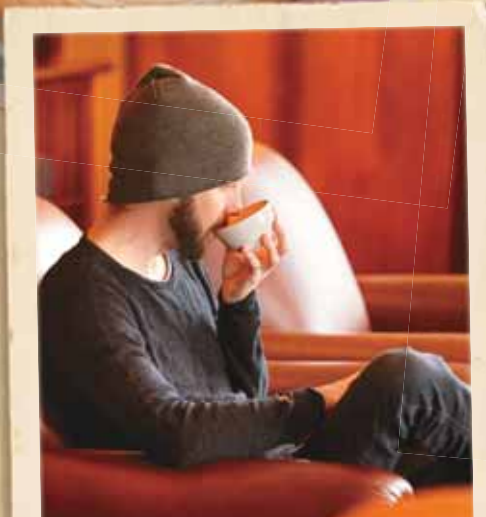
Unless otherwise requested, we heat our milk to 65°C. Milk that is heated beyond 70°C will burn and have a detrimental effect on the taste of the finished coffee.

the JOURNEY ENDS WITH YOU

For Dôme, the long journey to get coffee from the bean to the cup is a labour of love. The results, we're sure you'll agree, are worth it.

How will you espresso yourself? Take a peek through our gallery of coffees for ideas. Whichever you decide on, you now know just how much

care and love has gone into the freshly roasted beans we'll use to make it.



ESPRESSO

A single shot of espresso infusion served in an espresso cup. Also known as a 'short black'. Ask, and we'll add another shot and make it a double.



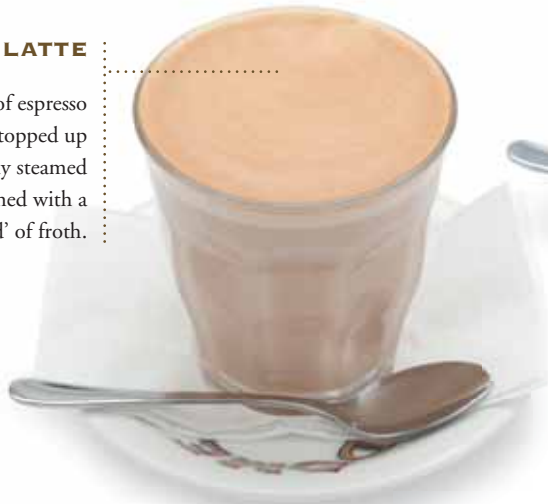
LONG BLACK

A double shot of espresso topped up with hot water.



LATTE

A single shot of espresso infusion topped up with gently steamed milk and finished with a distinct 'lid' of froth.



AFFOGATO

A single shot of espresso infusion poured over a scoop of vanilla ice cream.



**LONG
MACCHIATO**

A double shot of espresso infusion topped up with gently steamed milk.



CAPPUCCINO

A single shot of espresso infusion topped up with gently steamed milk. It's finished with a domed froth cap and dusted with chocolate.



FLAT WHITE

A single shot of espresso infusion topped up with gently steamed milk.



**SHORT
MACCHIATO**

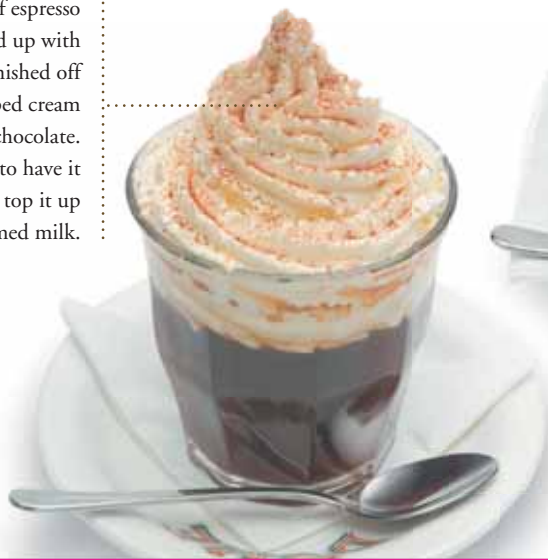
A single shot of espresso infusion with just enough steamed milk to 'stain' the coffee.



VIENNA

A single shot of espresso infusion, topped up with hot water and finished off with fresh whipped cream and a dusting of chocolate.

If you'd prefer to have it 'white' we can top it up with gently steamed milk.



MOCHA

A single shot of espresso infusion plus a shot of Dôme drinking chocolate. It's topped up with gently steamed milk and a light dusting of chocolate.



HONEYCOMB GOLDRUSH

A shot of coffee blended with ice-cold fresh milk, creamy vanilla ice cream and bars of premium honeycomb chocolate. Topped off with whipped cream and big chunks of honeycomb chocolate.



CHOC-A BLOCK

A shot of coffee blended with ice-cold fresh milk, creamy vanilla ice cream and bars of premium milk chocolate. Topped off with whipped cream and big chunks of quality milk chocolate.



CARAMEL NUT crunch!

A shot of coffee blended with ice-cold fresh milk, creamy vanilla ice cream and big chunks of chocolate filled with peanuts and caramel wafers. Topped off with whipped cream and more chunks.



CHERRY Licious

A shot of coffee blended with ice-cold fresh milk, creamy vanilla ice cream and premium dark chocolate filled with juicy glazed cherries and coconut. Topped off with whipped cream and more chunks of the cherry filled chocolate.



COFFEE TWIST

A shot each of coffee and chocolate blended with ice-cold fresh milk, creamy vanilla ice cream and real freshly roasted coffee beans. Topped off with whipped cream and a light dusting of chocolate.



ICED MOCHA

A shot of coffee plus a shot of Dôme drinking chocolate poured over vanilla ice cream and ice, topped up with chilled milk. It's finished off with fresh whipped cream and a light dusting of drinking chocolate.



ICED COFFEE

A shot of coffee poured over vanilla ice cream and ice. It's finished with chilled milk and topped with fresh whipped cream and a light dusting of chocolate.





DÔME

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