



Making Espresso with Saeco Espresso machines

Brewing espresso at home is rewarding, tasty (usually) and fun. It's also an art. Getting great espresso takes practice, experimentation and good equipment. Here's some basic info I've learned to get you started on making good mud . . .

Beans

Make the effort to buy whole beans that have been **freshly roasted** and suitable for espresso. I'd suggest you ask the coffee shop for a blend that's on the low acid side, not one that's bright and acidic. Don't buy lots of beans at a time- purchase enough for a couple of weeks worth. This will keep things fresh, and allow you to rotate through different blends until you find something you love. If you do buy in bulk, freeze some right away, and leave some at room temp, in an air tight container

Prime

Check your water tank, and add water if necessary. After your machine has warmed up (green ready light turns on), **Prime the pump by running water through the steam nozzle** (into an empty glass or the drip tray). Wait until you get a steady stream of water, and the pump sounds "calm".

Warm

the portafilter and your cup. Attach the portafilter to the machine, and run hot water thru the portafilter into the cup.

Brew

Grind, tamp and brew.

Grind freshly roasted whole beans into fine particles with the best grinder you can afford.

Grind what you need, on the spot. Don't grind enough for tomorrow too- coffee gets stale quickly.

Fill the double basket with coffee grounds, and tamp until it's flat and well compacted.

Attach the portafilter, and brew into your hot cup. (maybe add a tsp. of maple syrup??)

Notice the color of the coffee, and the speed of the stream as it exits the portafilter

Both of these will give you clues for what to expect from this shot.

This takes some time to explain, and some practice to discern.

For a detailed look, [take a look at this youtube video](#)

<https://youtu.be/2yKnzWYEPIY>

Rinse

Before you turn the machine off:

Rinse the portafilter

scrape the grounds out of the basket, then pull a shot of hot water thru the empty portafilter this will flush out most of the coffee oils inside the potafilter

Clean the showerhead and rubber gasket

wipe with a wet towel or a clean sponge- to remove old oils and coffer grounds