

Freesia Lancer

## The HOTH White Label SEO Service

Sometimes the hot weather can't ward off your need for caffeine. But what's an espresso lover to do? With a highly concentrated taste and thicker consistency, we'll have to tackle this beast with a little twist to get it ready for summer.

Here's how to make the perfect iced espresso.

### "Pulling" an Espresso Shot

It's no surprise that the perfect iced espresso comes first from a perfectly pulled coffee shot.

Interestingly, the first phrase "pulling" a shot originated with the creation of the first espresso machine that did not rely solely on [steam pressure alone](#). By using a spring-loaded lever, baristas could suddenly create thicker, richer drinks.

Today, with a quick press of a button, electric motors can easily create the pressure needed for a proper drip.

Whether you go for an automatic or manual machine, cleanliness is important. Without proper care, any machine will build gunk and possibly bacteria. Clean your tools regularly to preserve your health and drink taste!

When it comes to actually making your espresso, use care and consideration when choosing your coffee beans, filter quality, and technique.

**Coffee beans:** grind directly before brewing. The "freshness" of the grind will donate a more rich, consistent taste to your brew.

**Coffee grounds:** How much coffee do you want to make? How strong should it be? Weigh your coffee grounds appropriately. Reference a user manual or your favorite recipe.

### Tamp Consistently

After grinding your beans, you'll want to ensure your grounds are evenly dense. A tamp is used to [evenly condense](#) your grounds, forcing the water to filter through, and not around your coffee.

The taste of your coffee should be affected by the size of your coffee grounds. Without tamping properly, the hot water will filter through inconsistently. The size and texture of your grounds won't matter!

When tamping, you can use the one pre-provided with your coffee machine. Alternatively, weighted tamps are available as well.

So how do you actually make sure you're tamping consistently? Good news--there's no such thing as tamping "too hard" or "too much."

Coffee beans and grounds are very strong. While you'll want them to get as close to each other as possible, they won't crush further under pressure. So don't worry about overdoing your tamping! Your grounds will stay consistent as long as it's tight.

Instead, experiment with how hard you tamp. While you can't tamp too much, you want to be sure you aren't exerting too much energy on yourself. With practice, you'll get it just right every time.

Interested in getting more hands-on with pulling your shot? Consider grabbing one of our professional-level, manual espresso machines [here](#).

## On the Rocks

Ever pour a drink into a glass of ice, just to watch the ice blink out of existence? Enjoying a drink with ice is not the same as enjoying an iced drink. While you may first attempt to pour your hot espresso shot directly into a glass of ice, the resulting lukewarm drink, sans ice, won't satisfy.

Here are a few options to enjoying your cold iced espresso right away.

Temper your shot using a [metal spoon](#): stir your shot with a small, metal spoon and let the spoon absorb heat. Remove and let the spoon cool. Repeat until the shot has cooled down. Pour over ice and enjoy.

Pour and re-pour your shot from cup to cup. Repeat until cool, then pour over ice and enjoy.

Enjoy milk with your espresso? Temper your shot with cold whole milk before pouring over ice.

When pouring your espresso onto ice, take your time and never pour at a 90-degree angle. Pouring slowly from the side will preserve your drink's consistency and prevent the addition of air bubbles.

Pro tip: like sugar with your coffee? Add your sugar to your mug, then let your shot drip directly onto the crystals. The sugar will melt into the liquid and already be dissolved in case you go iced.

## Flavored Iced Espresso

For the pure espresso experience, coffee beans may be all you need. But on a hot day, sometimes experimentation with flavor is the way to go!

Here are some additions you can try with your iced espresso.

- Sugar or syrup

For those with a sweet tooth or sudden craving, adding sugar or syrup to your iced espresso can give it that extra kick you need. Be sure to add the sugar to your pulled shot before tempering.

- Caramel sauce

Sugar alone not doing it for you? Add a delicious new taste with caramel sauce instead. Again, be sure to add before any cold milk or ice cubes for a more consistent incorporation.

- Blackberry, strawberry, vanilla, raspberry syrup

Feeling more adventurous? Try a lesser-used syrup for a different take.

- Coconut milk

With a slightly nutty flavor, coconut milk could provide that refreshing, silky drink you need. Paired with the caffeine, you'll be ready for a productive but relaxed day. Even if you aren't on a tropical island.

## Always Experiment

Don't be afraid to try different things when it comes to ice espresso. In fact, "iced" is already a variation on the classic espresso. In fact, with added technology and machines, the espresso itself continues to evolve.

The important route is to create an enjoyable drink to get you through the day. As long as you love your creation, that's all that matters.

Ready to take your espresso knowledge to a whole new level? Enjoying an espresso in Italy has completely different connotations to learn and enjoy. Ace your Italian espresso terminology with our quick resource [here](#).