



COFFEE SCENE

Libbey for Life





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GLASSWARE FOR PROFESSIONALS



"Presentation is important to businesses in the hospitality industry. That is also the reason why we like using glassware when serving coffee to guests"

Jeroen Veldkamp, founder of CoffeeLab.
Coffee Watcher

THE BARISTA

I get excited about coffee every day. It's not so much the product itself. Some of my colleagues are much more well-versed in that than I am. No, for me it's more the last few minutes of the coffee. Because however well the product grows and flourishes, and however well the coffee roaster does his best, it's the last minute that makes the difference. Grinding, measuring out, extracting, frothing the milk, pouring and then presenting: especially that is what we like to do at CoffeeLab. Because we love hotels, restaurants and cafés, we understand that presentation is important to businesses in the hospitality industry. That is also the reason why we like using glassware when serving coffee to guests.

Traditionally, porcelain has been the preferred choice when serving coffee. But because we think that coffee is increasingly becoming a lifestyle product,

we are adopting glass more and more, especially for new methods of preparation. Traditional drinks from Southern Europe, for instance, just call out for a good glass. They have to be seen. And let's not forget Cold Brew coffee. It is filtered so slowly and so beautifully that it is almost a sin not to serve it in a lovely glass.

I've described a few inspiring ways of preparing coffee and put them in this booklet for you. To make it easy, I've already picked out the most appropriate glasses. These methods of preparation will ensure that your coffee menu is completely up to date for quite some time to come. And you can bet that your guests will appreciate that!

TIP: For extra safety and profitability, always pre-heat glasses with hot water when pouring hot drinks.

CAFÉ BON BON

THE PERFECT GLASSES FOR YOUR CAFÉ BON BON

HOW TO MAKE A CAFÉ BON BON?


"This is something I drank a lot in Madrid: a very simple signature drink. Two ingredients: condensed milk and a perfect espresso."

METHOD:

- Take a stylish, not too big glass, such as the **SPKSY** Liquor - item 10006.
- Pour a centimetre of condensed milk into the bottom of the glass.
- Put the glass under the espresso machine and let a perfect espresso run into it.
- Serve this glass with a spoon on a napkin or a saucer.
- Advise your guest to stir it well.

BARISTA TOOLS - COFFEE MACHINE:

Your coffee machine is your friend. If you cherish it and maintain it well, it will ensure that the water is pressed through the coffee at a consistent temperature. That sounds simple, but it is an indispensable tool. And the steam pipes are of course also essential for frothing the milk.

 Endeavor espresso
11 CL · 3.7 OZ ≈
h 76 mm · Ø 69 mm
15733

 SPKSY liquor
7.2 CL · 2.25 OZ ≈
h 176 mm · Ø 63 mm
10006

 Martini
13.3 CL · 4.5 OZ ≈
h 149 mm · Ø 92 mm
8882

 Embassy Cocktail
13.3 CL · 4.5 OZ ≈
h 130 mm · Ø 92 mm
3770

 Embassy Mini Martini
8.9 CL · 3 OZ ≈
h 97 mm · Ø 80 mm
3701

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AFFOGATO

THE PERFECT GLASSES FOR YOUR AFFOGATO

HOW TO MAKE AN AFFOGATO?

"The most delicious and simplest iced coffee. A lovely traditional Italian drink. Just vanilla ice cream and a perfect espresso."

METHOD:

- Take an eye-catching glass like Libbey **Citation** item 8428.
- Scoop out a nice firm ball of vanilla ice cream and place it in the bottom of the glass.
- Put the glass under the espresso machine and let a perfect espresso run into it.
- Serve this glass on an attractive saucer with a spoon.

TIP: This classic drink is also delicious with a dash of your favourite liqueur.

BARISTA TOOLS - MILK:

Milk is an important ingredient in many methods of preparation. Combining protein, carbohydrates and fat with the right frothing technique produces marvellous micro foam: frothed milk without visible air bubbles. Fresh full cream milk produces the best results.



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Winchester Wine
25.1 CL · 8.5 OZ ≈
h 141 mm · Ø 75 mm
15464



Endeavor Rocks
20.7 CL · 7 OZ ≈
h 92 mm · Ø 83 mm
15709



SPKSY Martini
19 CL · 6.5 OZ ≈
h 164 mm · Ø 99 mm
14006



Citation Gourmet
20.7 CL · 7 OZ ≈
h 149 mm · Ø 114 mm
8428





COLD BREW

THE PERFECT GLASSES FOR YOUR COLD BREW

HOW TO MAKE A COLD BREW?

Filter coffee that needs to steep in cold water for seven hours to extract its flavour. The result is astonishingly refreshing and mild. What you need: 1/3 cup freshly ground coffee 14 cups of water (filtered if preferred).

METHOD:

- Put the coffee and the water into a decanter. Mix them together.
- Cover the decanter with a cloth and put it in the fridge for at least seven hours.
- Put a coffee filter into a fine sieve. Place it on top of a bowl.
- Pour the coffee slowly through the filter. This is the concentrate.
- Put it in the fridge.
- Serve it in a glass such as Libbey **Everest Beverage** 15765. I recommend a ratio of 1:2 (one-third concentrate, two-thirds water).

TIP: Delicious with a little almond milk added to it.



Gibraltar Twist
35.5 CL · 12 OZ ≈
h 131 mm · Ø 89 mm
15747



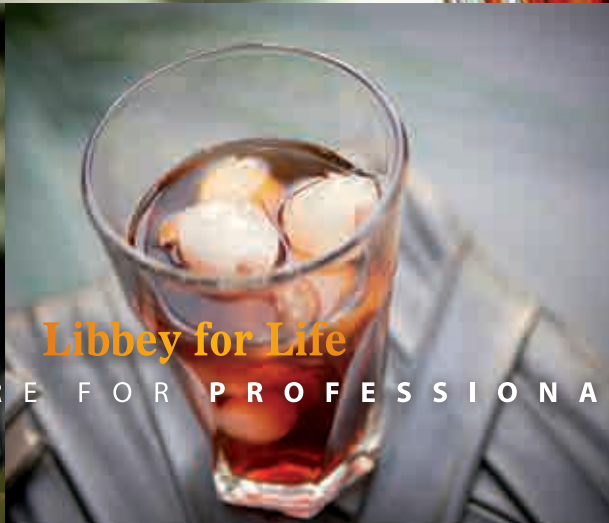
Carats DOF
35.5 CL · 12 OZ ≈
h 107 mm · Ø 89 mm
2711VCP35



Everest Beverage
35.5 CL · 12 OZ ≈
h 159 mm · Ø 74 mm
15765



Drinking Jar
48.8 CL · 16.5 OZ ≈
h 133 mm · Ø 107 mm
97085



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BARISTA TOOLS - GRINDER:

The grinder is the most important. It is used to grind the coffee to the right fineness so that the water runs through the coffee precisely long enough. This is the way to get only the best flavours into your cup.



COCKTAIL.



THE PERFECT GLASSES FOR YOUR COFFEE COCKTAIL.

How To Make A Cocktail?

I love the Espresso Martini. A true classic. What you need is 1 part espresso, 1 part vodka, 1/2 part Tia Maria, 1/4 part sugar water.

METHOD:

- Put all the ingredients in a cocktail shaker.
- Fill it to the top with ice.
- Shake well for 30 seconds.
- Pour it all into a glass like the unique Libbey **Martini Chiller** item 70855.
- Serve it on a napkin with three coffee beans placed on the froth. (Faith, hope, love)

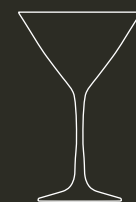
BEANS:

Coffee preferences are very personal. A nice dark roasted mélange for espresso or a light blend for filter coffee. There are also excellent single estate coffees available.



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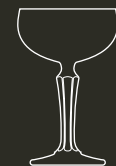
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Vini Martini
29.6 CL · 10 OZ ≈
h 184 mm · Ø 117 mm
7518



Irish Coffee
17.8 CL · 6 OZ ≈
h 146 mm · Ø 73 mm
8054



SPKSY Coupe
20 CL · 7.25 OZ ≈
h 152 mm · Ø 97 mm
16006



Martini Chiller
17 CL · 5.75 OZ ≈
h 89 mm · Ø 111 mm
70855



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G L A S S W A R E F O R P R O F E S S I O N A L S

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