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## Introduction

Cold Brew Coffee, Nitro coffee, Freddo Espresso, Dalgona are all to be put in the trend of cold coffees. It is a substantial part of the turnover these days and it will grow is our expectation. For the customer a nice trend and also for the gastronomy. The customer has more choice and the gastronomy can hold on to their high margin product.

The Espresso Freddo's and Cappuccino's in Greece have inspired us to import the Artemis Drink Mixers. We believe that the market for espresso is bigger than filter, cold brew and cold nitro drinks. The recent attention for Dalgona Coffee fits the trend of cold coffee beverages. With a fresh roast and minimum of 20% robusta a fresh dalgona alternative can be made. See the recipe nr 7. The advantage of the freddo espressi is that it works with fresh espressi. Cold brew and for example Nitro coffees are most of the time coffees which are already prepared what has advantages and disadvantages.

### The Artemis Drink Mixer machines

There are different Artemis Drink Mixer machines, in general manual or automatic. The manual mixers start and stop by the barista operating the switch and the automatic when inserting the cup. There is a slight difference between the mixing of the espresso and milk. First of all the speed level and the duration of the foaming. We currently only have the A2001 Super Automatic on stock because this was by far the most popular, and complete model.

### Taste

The taste of a Freddo Espresso is for a few reasons different than we are used to. It has the idea of nitro though it is easier, fresher and cheaper to make. The consistency of the Freddo Espresso tends to hold longer. In Greece 80% of the drinks is Freddo, the weather apparently plays a role in that.

With choosing your coffee mind the following:

- The bitters get more pronounced in the Freddo Espresso, watch a bit with heavy coffees containing Robusta, on the other hand the Robusta makes a beautiful crema also on the Freddo espresso and the sweetness of the Robusta fits the cold drink well
- The acidity and sweetness can play a beautiful role in the Freddo Espresso, accentuated with the right milk and sweetener giving unlimited possibilities
- Some sweetness creates together with the fatty mouthful a very pleasant and surprising experience for many customers





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## Freddo Espresso recipes

### How to make?

Let us start with a disclaimer. The below definitions and recipes are not in any way official but a summary of what we have seen as a common practice in Greece and other coffeeshops.

#### 1. Freddo Espresso (*basic recipe*)

- Make a double espresso shot (ratio 2,0 – 2,5 / 36 - 45grams of coffee)
- Put the espresso shots in the Artemis cup
- In case of a sweetener you want to dissolve that at this stage while the espresso is still hot. Mix 1-2 second to blend the sweetener in.
- *Optional* : Add 5-15% of water<sup>1</sup> to increase the volume a little bit it makes it easier to foam and the foam doesn't get to consistent (when more than 20% robusta)
- Add two icecubes (without cooling the espresso down the foam will not be stable)
- Hold the cup in the beginning a little higher and tilt the cup without the agitator touching the cup wand. The bottom agitator should be in contact with your liquid, espresso, as much as possible. Aerate the espresso for about 4-6 seconds on low speed. Don't move the cup up and down, like milk stretching, because you will create only big bubbles and we are looking for a smooth small bubble like the milk foam.
- After another 3-6 seconds aerating the volume is enough to put the cup in position and let it aerate a bit more until you are satisfied with the consistency. Depending on the coffee It can be shorter or longer.
- Prepare a cup with 3-4 ice cubes (depending on the size) and pour the Creamy Freddo Espresso on top of the ice cubes. Add a (paper or reusable) straw and enjoy the smile you receive

#### 2. Freddo Espresso Macchiato

- See the basic recipe
- Put the milk in the cup, use a minimal of 50-60 ML for a good result
- Hold the cup in the beginning a little higher and tilt the cup without the agitator touching the cup wand. The bottom agitator should be in contact with your liquid, milk, as much as possible.
- After 5-8 seconds aerating the volume is enough to put the cup in position and let it aerate a bit more until you are satisfied with the consistency
- Prepare a cup with 3-4 ice cubes (depending on the size) and pour the Creamy Freddo Espresso on top of the ice cubes.

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<sup>1</sup> Especially for coffees with more Robusta some extra liquid avoids a too creamy liquid.





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- Pour the milk (20-30 ML) on the freddo espresso's, add a (paper or reusable) straw and enjoy the smile you receive
1. Freddo Cappuccino
    - See the basic recipe
    - Put the milk in the cup, use a minimal of 50-60 ml for a good result, for a cappuccino about 30-60 ML
    - Hold the cup in the beginning a little higher and tilt the cup without the agitator touching the cup wand. The bottom agitator should be in contact with your liquid, milk, as much as possible. Aerate the espresso for about 5-8 seconds. After 10-15 seconds aerating the volume is enough to put the cup in position and let it aerate a bit more until you are satisfied with the consistency. You can actually hear the sound of the steering change when the liquid is getting stiffer.
    - Prepare a cup with 3-4 ice cubes (depending on the size) and pour the Creamy Freddo Espresso on top of the ice cubes.
    - Pour the milk (20-40 ML) gently on top of the freddo espresso's, add a (paper or reusable) straw and enjoy the smile you receive
  3. Freddo Macchiato (reversed cappuccino)
    - See the basic recipe
    - Put the milk in the cup, use a minimal of 50-60 ml for a good result, for a macchiato about 30-60 ML
    - Hold the cup in the beginning a little higher and tilt the cup without the agitator touching the cup wand. The bottom agitator should be in contact with your liquid, milk, as much as possible.
    - After 5-8 seconds aerating the volume is enough to put the cup in position and let it aerate a bit more until you are satisfied with the consistency
    - Prepare a cup with 3-4 ice cubes (depending on the size) and pour the Creamy milk (20-40 ML) on top of the ice cubes.
    - Pour the Freddo Espresso on to the milk in a gently matter to create layers, add a (paper or reusable) straw and enjoy the smile you receive
  4. Freddo Latte
    - See the basic recipe
    - Put the milk in the cup, use a minimal of 50-60 ml for a good result, for a cappuccino about 60-100 ML
    - Hold the cup in the beginning a little higher and tilt the cup without the agitator touching the cup wand. The bottom agitator should be in contact with your liquid, milk, as much as possible.
    - After 5-8 seconds aerating the volume is enough to put the cup in position and let it aerate a bit more until you are satisfied with the consistency
    - Prepare a cup with 3-4 ice cubes (depending on the size) and pour the Creamy Freddo Espresso on top of the ice cubes.





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- Pour the milk (60-100 ML) gently on top of the freddo espresso's, add a (paper or reusable) straw and enjoy the smile you receive
- 5. Freddo Flatwhite (milk is not foamed only the espresso) (reversed dalgona)
  - See the basic recipe
  - Pour the cold milk which you didn't foam (60-100 ML) gently on top of the chilled espresso's, add a (paper or reusable) straw and enjoy the smile you receive
- 6. Fresh Dalgona Alternative (from origin a 'Korean' drink with Nescafe and loads of sugar)
  - See the basic recipe (the thickness of the foam is much influenced by the amount of Robusta, for this we advise minimal of 20% and fresh coffee -2 weeks old)
  - Prepare a nice glass with 4-5 icecubes. Put the cold milk in the glass. Use depending on the coffee and sweetness about 60-100 ML milk.
  - Pour or spoon the fresh coffee cream on top of the milk, It should float when it has been aerated enough

## OTHER INFORMATION

### Milk

Which milk to use?

- Most coffee shops use Lactose free Milk (usually 1,5% fat), this is quite a bit sweeter and kind of guarantees the right consistency
- It is also possible to use 1,5-3,5 (fat%) Milk<sup>2</sup>, Bio, but sometimes it just refuses to foam and it will not get to the wished for consistency of whipped cream/ yoghurt
- Temperature below around 4 degrees Celsius
- Alternatives milks (soy, Hafeer, Almond, etc) do not foam very well so they can't be used as regular cold milk. They can be used to dilute the coffee but the foam will not hold.
- You can reuse the milk, store it cold and according to the HACCP requirements

### Sweeteners

How to sweeten?

- Definition of sweet to be able to have a standard and communicate with your customer

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<sup>2</sup> The type of milk and the temperature seem to be crucial for the milks result you are looking for. With some bio and fresh milks it seems to be more difficult than the long holding (UHT) milk.





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- Sketto No sugar
- Me oligi Little sweetend half a tea spoon
- Metrio Middle sweetened 1 teaspoon
- Gliko Sweet 2 teaspoon
- Methods of sweetening
  - Always mix the sweetener with the drink either the milk or the espresso
- Sweeteners
  - Sugar (unrefined) white, brown, kane, palmtree, etc
  - Sugarwater 1-1
  - Alternative sugars stevia
  - Honey different kinds might work different with coffees
  - Sirups monin or other brands (caramel, maracua, etc)
  - Maple sirup light sweetness
  - Condensed milk look out with milk allergies!

## ICE

Like there is coffee and Coffee there is also ice and Ice. Good ice is clear and dense and does not dilute your recipe instantly. Ice from demineralized water stays much longer and the drink is and stays much nicer after a while. Please also be aware to for that reason to use ice cubes and not crushed ice, unless it is the wish of the customer. Try some different ice and you will notice the difference.

## Cleaning

In the beginning the milk and espresso is giving some patters so you might want to cover the cup a bit. After the first two seconds the consistency of the milk prevails from any more spatters. Clean the machine after use, especially with milk to sufficient precaution in line with the HACCP requirements.

## Agitators

We have tested the different types of agitators (blades at the bottom) and we prefer the conical plastic one. It aerates the drink (milk and espresso) the best way possible and it makes the foam smoother than the others. The others produce more larger bubbles which like milk foam you try to avoid.





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### Other tools

We have seen coffeeshops using bartender equipment to filter the foam, both espresso and milk, when pouring it in a glass to get the best result, a smooth silky substance. A strainer might also work.



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### Interesting links

Freddo Espresso (DE) : <https://www.youtube.com/watch?v=PXaMN9E7Ga0> (Martin Wölfel)  
Freddo Espresso (UK) : <https://europeancoffeetrip.com/freddo-espresso-freddo-cappuccino/>  
Freddo Espresso : <https://europeancoffeetrip.com/greek-superb-cold-coffees-freddo-espresso-freddo-cappuccino/>

### Social Media

Please send us your favorite recipes and Instagram stories! If you post something regarding the Artemis Drink Mixers please use the following hashtags:

#artemismixer  
#freddoespresso  
#drinkmixerlove  
#lamarzocco.at  
#freddofoeraustria  
#freddomovement

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