



دارة القهوة  
Darat al-Qahwa  
THE HOUSE OF COFFEE  
— 1970 —

# Hot Drinks

## Dark Chocolate Macchiato

Ingredients	Regular	Large
Ground DaQ House Blend Beans	18 g	20 g
Espresso Shots	35 ml Espresso	45 ml Espresso
Milk Foam	30 ml 1 Spoon	40 ml 1 Spoon
Dark Chocolate Sauce	20 ml	30 ml

Use 7 oz Small , And 9 oz Large



### Flavored Macchiato

Kcal. 78, Kcal. 136

### Preparation

- 1) Make sure to preheat your espresso machine and portafilter.
- 2) Grind 18 g or 20 g of fresh DAQ House Blend Beans (using the automatic grinder/ weigh using scale).
- 3) Fill the ground coffee in the portafilter.
- 4) Rest your portafilter on a level surface and tamp it firmly (for a proper tamping, hold your elbow at 90 degrees).
- 5) Place the portafilter into your machine brew head 35 ml or 45 ml espresso.
- 6) Add 20 ml or 30 ml dark chocolate sauce into espresso and mix well.
- 7) Pour 30 ml or 40 ml hot full fat milk, Add 1 Spoon foam for any size.
- 8) use 7 oz or 9 oz hot cup, serve with napkin.