

Secret Ingredient Olga de Moeller

Secrets of the baristas

There is more to a cup of good coffee than the ingredients, say three experts



Lloyd Rainsford. Picture: Lee Griffith

Making a good coffee is a fine balancing act. Three baristas share their secrets on the perfect cup.

Lloyd Rainsford, Voyage kitchen delicatessen, Sorrento

Good coffee is all about the right beans and equipment, according to Lloyd Rainsford.

"We only use certified organic beans that are sustainably grown and fairly traded," he said. "They have a great flavour and that's a head start."

After that, he said you had to take into account the grind of the beans and how much they needed to be tamped down because that would determine how quickly the coffee was extracted. If it was too fast, you would end up with basically muddy water.

"The weather, especially humidity, plays a big part," he said. "I spend about 15 minutes before starting just working everything out and will make a few trial shots to get it right. The most

difficult thing to achieve is consistently good coffee because there are so many variables to take into account."

TIP: Pay an extra \$2-\$3 a bag to get a really nice bean and grind your own.

Jeremy Hulsdunk, Muffin Break, Mirrabooka

Coffee is a social drink to be enjoyed with friends, says Jeremy Hulsdunk. This year's WA barista champion is a familiar face at the family's Muffin Break franchise in Mirrabooka, where the coffee is geared to a relaxed retail market.

"It's about the experience of having a coffee," he said. "We're not looking at the full-on drinker out for a caffeine blast. It's a lot more laid-back but our blend still has a good, distinct flavour."

Freshness of beans is paramount for Mr Hulsdunk, as is getting a good milk temperature and consistency.

TIP: Experiment with different beans until you find a variety or blend you like and drink coffee for your enjoyment rather than the caffeine hit.

Kristine Ragus, Merchant Tea and Coffee, Perth

Decision is the key to a good coffee for



Jeremy Hulsdunk. Picture: R

there isn't much margin for error. "So many things can go wrong. The temperature and humidity affect the grind and that needs to be adjusted during the day. Temperature changes in the room. It's a fine art and a good understanding of the measure of a top barista can mask shortfalls."

TIP: If buying ground coffee, it suits your brewing method.