

Special hot drinks

[This page is still under construction]

On this page, you will learn how to make:

- Decaf coffee
- Using Soy and Oat milk (for cappuccino's and latte machiato's)
- Special Latte Machiato's (Caramel Latte, Pumkin Spice Latte, Vanille Latte, etc)
- Ice coffees
- Special Coffees (Spanish coffee, Italian coffee, etc)

Before learning how to make special coffees, you first need to learn how to make basic coffees (Americano, espresso, Lattes, etc). [Click here](#) to learn how to make the basic coffees. These hot drinks are not being ordered that often in the evenings and this pages could be considered as one of the more advanced bar operations for experienced bartenders.

Want to learn about other hot drinks? [Click here](#) on how to make Tea's and hot chocolate

Decaf coffee

Decaf coffee means coffee without caffeine.



Hubble uses pads which can be found in a glass jar underneath the coffee machine. This jar is labeled as 'decaf pads'. No way to miss it :) The pads are packaged. pick one packaged pad and open the package

Meteor
The pads can be found in one of the drawers underneath the coffee machine



Place the pad in the portafilter.

Connect the portafilter to the machine and select the button to make your decaf coffee.

Soy & Oat milk coffees

[Coming soon]

Special Latte's

[Coming soon]

Ice Coffees

[Coming soon]

Special Coffees (Coffee with Wipped Cream)

The special coffees only have 3 ingredients: 1 liquor shot, coffee and topping off with wipped cream. These coffees can be served in special glasses (see picture below. The shot of liquor depends on the coffee:



Spanish Coffee

- 1 shot licor 43

Italian Coffee

- Sambuca

Coffee Amerretto

- Amerretto

