

A TASTE OF SPECIALTY COFFEE

Recently, there are more and more people fancy about coffee, from simply 3-in-1 instant coffee to all kinds of franchise coffee shops. Specialty coffee, which is now a hit in town, with different ways to make coffee and coffee beans from different regions, is full of appreciation wisdom.

From Aircraft To Coffee

Raymond was a pilot before devolved himself wholeheartedly into the coffee world. Being a pilot gave him the chances to travel around the world as well as to try many coffees with different styles and taste. He discovered that there were many quality cafés in other countries which was totally different from the coffee culture in Hong Kong and decided to introduce the concept of small quality coffee shop to Hong Kong. It was till 2010 with Hong Kong representatives to join the World Barista Championship (WBC), there were more people to start paying attention about specialty coffee.

Coffee Beans Mix and Match

To claim itself specialty coffee, it must have to meet some standards and pass the appraisal of the Coffee Cupping, such as coffee species, degree of roast, brewing method and whether it can show the origin's characters and styles.

When people first get started to have coffee, most of them would think it's solely bitter or sour which somehow made them to just stand there and would not going any further. Yet, Raymond explained it is because most commercial coffee beans are dark roasted in tradition, which resulted a bitter style. On the other hand, specialty coffee emphasized in the fruit acids style and with more degrees of roast and varied characters of different coffee beans from all over the world, giving it more layers in the taste. For example, Brazilian and Indonesian coffee beans are spicy, nutty like hazelnut, cocoa and walnut tastes, in a mild way; Ethiopian and Panama coffee beans are more like scented tea, mixture of sour and sweet, very friendly — coffee beginners' pick.



Raymond Tong, Chief Trainer and Founder of Coffee Pro.

Coffee Pro, is the only SCAA certified coffee training lab in Hong Kong, offering professional training of SCAA and SCAE certifications in Barista.

Espresso VS Hand Drip Coffee

Generally speaking, the ways to make coffee can be categorized in two groups and they are espresso and hand drip coffee. For Hong Kong, Raymond said the former one is still the dominant since most of the coffee drinkers prefer Cappuccino, Latte and Flat white, espresso-based drinks with milk made by Italian espresso machines. The stability of these Italian espresso machines will be a bit higher than hand drip coffee which requires Baristas' skills. Despite of it, Raymond said barista is like the "driver" of the machine, it all depends how barista is going to control the water temperature, timing and volume all in a right way.

Coffee and Lifestyle

Raymond thinks that coffee appreciation is rather subjective and personal, and it is not a must to have the "Number One". "Coffee tasting is like wine tasting, which depends on your personal preferences. Someone might like it sour, while others might like it sweet. What matters after all is what you like," he said with a smile.

Art and culture form a vital part of a quality living. Wheelock Properties strives to promote interest and appreciation for art and culture, and showcases a collection of work in the form of painting, sculpture, glass art and photography, in our developments to inspire a new perspective of living spaces. Wheelock Gallery is collaborating with Raymond to open Lex Coffee in April. We are thrilled to invite all of you to come over and explore all the possibilities that coffee and art could inspire you.

Lex Coffee:
100 Belcher's Street, Kennedy Town, Hong Kong (coming soon)



Top 4 Hand-Drip Coffee Skills

Pour Over Kettle

For pour over kettle, filters, filter holders, and servers are also needed. When you are using a pour over kettle to make coffee, it depends on the amount, speed and temperature of contact with the water over time. Barista needs to control well with the flow of water and so to have the coffee and water contact time just right.

Syphon Coffee

Syphon (vacuum pot) coffee is a brewing method that involves a process of heating and cooling of water changes and pressure in the vessel. The pot is divided into two parts, when the heating vessel changes the vapor pressure of water in the lower part; the heated steam will push the water up into the upper vessel and then boil, extract and filter the coffee. Since this process involved heating and a longer immersion time, it is as skillful as using pour over kettle.

French Press

French Press and Clever Cup, the reminding two ways in making coffee, are relatively easy and convenient when compared to the others. These two methods involved immersion only and will not be easily affected by the flow of water, which is good for coffee drinkers with entry level. Pour ground coffee into the empty beaker and add hot water, let brew and wait for around four to five minutes. Slowly press the plunger to the bottom to separate the grounds, pour and serve.

Clever Cup

Like French Press, Clever Cup also involves immersion. But what made Clever Cup different from French Press is the coffee comes with a sediment-free cup filtered by a paper filter. This method enables the coffee to be served with a finer texture if compares with French Press.

