

Espresso Magazine

The Barista Course Is Here

Dear espresso friends,

We hear one question again and again, on the phone or right after delivery: “I have the machine now — but how do I actually make a good espresso?”

A machine alone doesn't make an espresso. That's why the omaneo Barista Course is here: 11 episodes, free, right on omaneo.de. From your first espresso to your own latte-art rosetta.

Five things decide every espresso

We built the course around a single formula, because it's honest: Blend, Dose, Grind, Machine, Human. You prepare four of them. The fifth one is you — your hands, your routine.

No trick replaces any of these five. If an espresso doesn't taste right, it's almost always exactly one of them — and the course shows you which.

“You prepare four. The fifth one is you.”

It's not about one trick. It's about all five.

The course covers every step between bean and cup:

- What espresso really is — and why it isn't just strong coffee
- The bean — freshness, roast, dosing
- The grind — the single most important setting
- Understanding the machine — heat-up, pressure, temperature
- The perfect puck — distribution and tamping
- Dialing in — reading extraction and adjusting

- Milk texture — silky, not bubbly
- Latte art — from pour to rosetta
- The drinks — cappuccino, cortado, americano and more
- Care and mastery — so the machine keeps brewing well

Eleven episodes, one goal: your espresso at home tasting as good as at a great café.

No subscription, no catch

The course is completely free, no sign-up, no subscription. Every episode comes with a PDF companion to read next to the machine. We didn't just want to sell you a machine — we wanted to show you how to use it.

Watch it now

All 11 episodes, free, right now on omaneo.de. Go to the Barista Course →