

illy Espresso Dark Roast Ground Coffee: the after-dinner tin

From the teas.co.uk wiki

illy Espresso Dark Roast Ground Coffee: the after-dinner tin, in summary: The same nine-arabica illy blend, roasted further for cocoa, body and a firm finish. It is ground fine for a pump machine or moka pot, not a cafetiere. Dose 7g a single and brew at 92 to 94 degrees.

Last reviewed by the teas.co.uk team in September 2026.

illy sells one blend and lets you choose how far it is roasted, and this tin sits at the dark end of that scale. You give up the floral brightness of the medium roast and gain weight, cocoa and a shot that tolerates a little imprecision.

One blend, roasted further

Most coffee houses sell a shelf of different recipes. illy works the other way round: a single blend drawn from nine arabica origins, sold at several roast levels and in several formats. The label on this tin reads simply 100% Arabica Coffee, and illy describes its dark roast as cocoa and dried fruit. Picking it over the medium roast is therefore not picking another coffee; it is deciding where on the roast curve you want your cup to sit.

Longer in the roaster, the blend trades its top notes for depth. Acidity falls away to a faint dark-fruit lift behind the cocoa, the body thickens towards syrup in a small cup, and the crema sits thick and lasts. The bitterness reads as cocoa, not char, because there is no robusta in the blend to add a rough edge. That is also why a shot pulled slightly long still holds together.

Pump machine or moka pot, never the cafetiere

This is a fine espresso grind, and that decides where the tin belongs. A pump espresso machine or a stovetop moka pot will get the best from it. In a cafetiere the fine particles slip through the mesh and leave a muddy, over-extracted cup; in a paper filter the water crawls through and drags out bitterness. Ground coffee cannot be made coarser again, so buy for the equipment you already own.

For a pump machine, start with 7g for a single shot or 14g for a double, tamp level and firm, and look for a shot of roughly 25 to 30 seconds. Keep the water between 92 and 94 degrees; any hotter and a dark roast tips from cocoa towards ash. A shot that gushes and tastes thin needs a firmer tamp, and one that barely drips needs a lighter hand.

Keeping the tin, and what to serve with it

illy packs its coffee under pressure, with the air in the tin replaced by inert nitrogen, a method the company patented in 1934 and still uses. Sealed, the aroma stays close to the day it was packed. Once the lid is off, the clock runs as it would for any ground coffee, so press it back on firmly after every use. At 7g a shot the tin gives about 35 singles by our arithmetic, a little over a month at one a day.

We think of this as the after-dinner roast, best with plain [shortbread](#), and the logic holds: a simple, not-too-sweet biscuit lets the cocoa and dried fruit come forward. [Chocolate biscuits](#) work too, especially ones with some bitterness of their own. Serve it short and black. If brightness and fruit are what you enjoy in coffee, the medium roast is the better tin; if you own a grinder, the Classico beans are the whole-bean choice.

The packs we stock

- [illy Espresso Dark Roast Ground Coffee, 250g](#) (barcode 8003753900469)

What the label says

The published ingredient list for illy Espresso Dark Roast Ground Coffee, 250g names none of the 14 major allergens. illy can tweak the Dark Roast over time, so trust the allergen wording on your tin.

Ingredients, as published: 100% Arabica Coffee.

Ingredient and nutrition information for this product, as published on the manufacturer's label. Whatever is printed on your tin overrides this page.

What to eat with it

- [Border Classic Biscuit Sharing Pack, 400g](#): a sharing box of Border's classic biscuits to pass round after dinner, which is exactly where this roast earns its place.
- [Border Butterscotch Crunch Organic Biscuits, 135g](#): butterscotch sweetness makes a good foil for the cocoa-like bitterness of a short, dark shot.
- [Lu Le Petit Cookie with Chunky Rich Chocolate Chips, 184g](#): chunky chocolate chips pick up the cocoa in the cup rather than competing with it.

Elsewhere in the illy range

- [illy Classico Coffee Beans - Classic Roast, 250g](#)
- [illy Classico Roast Lungo Aluminium Coffee, 10 Capsules](#)
- [illy Espresso Medium Roast Ground Coffee, 250g](#)
- [illy Instant Coffee Smooth Taste, 95g](#)

The full range is on the [illy brand page](#).

FAQ

Can I use illy dark roast ground coffee in a cafetiere? It is the wrong grind for one. The fine particles pass through the mesh and leave silt and bitterness, so use a moka pot or a pump espresso machine instead.

How is the dark roast different from illy's medium roast? It is the same blend taken further in the roaster. The medium keeps caramel and floral lift, while this one swaps them for cocoa, body and a longer finish.

What water temperature suits it? Between 92 and 94 degrees. Much hotter and the bitterness moves from cocoa towards ash.

Does the label list any allergens? The published ingredient list is simply 100% Arabica coffee and names none of the 14 major allergens. The pack in front of you is always the final word.

Is it caffeinated? Yes. It is a standard caffeinated coffee, made from arabica beans only.

Curator's note: Pull it short, drink it black and put a plain biscuit beside it. If you find yourself reaching for the sugar, the medium roast is probably the tin you wanted. Lee, teas.co.uk, Tunbridge Wells.

In short: illy Espresso Dark Roast Ground Coffee: the after-dinner tin

Field	Detail
Brand	illy
Packs we stock	250g
Category	Ground Coffee
Allergens (as published)	The Dark Roast tin lists Arabica coffee alone, which keeps it outside the 14 major allergens.
Caffeine	caffeinated
Brew in	Pump espresso machine or moka pot
Not for	Cafetiere or paper filter
Best with	Plain biscuits after dinner

More from the tea wiki

- [Tea vs Coffee: Taste, Caffeine and Switching](#)
- [Caffeine in Tea](#)
- [Tea vs Coffee](#)
- [Tea for Coffee Drinkers: Where to Start](#)
- [Chai vs Coffee](#)

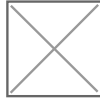
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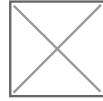
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