The Art Of Coffee:

The Mixologist Guide to Caffeinated Drinks



Jessica Hultman

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WHAT'S IN WHAT...

1.Espresso

- Components: Pure concentrated coffee, made by forcing hot water through finely-ground coffee beans.
- · Flavor: Strong, rich, and bold.

2. Latte

- Components: Espresso + Steamed Milk + Thin Layer of Milk Foam.
 Flavor: Creamy and smooth, with a milder coffee taste.

- Components: Espresso + Steamed Milk + Chocolate Syrup + Whipped Cream (optional).
 Flavor: Sweet and chocolatey with a coffee undertone.

- Components: Instant Coffee + Cold Water + Ice + Sugar (often blended).
- Flavor: Iced, frothy, and slightly sweet, typically served cold

5. Cold Brew

- Components: Coffee Grounds then strained.

6. Iced Coffee

- Components: Regular brewed
- Flavor: Chilled, with the same

Each drink varies mainly in the rat which determines the strength an

INTRO

The Art of Coffee: The Mixologist's Guide to Caffeinated Drinks is your ultimate companion for mastering the craft of cofrecipes that range from classic espresso drinks to innovative coffee cocktails. Whether you're a seasoned barista or an atbrewing the perfect cup, frothing milk to creamy perfection, and adding creative flair with liqueurs, spices, and syrups, With step-by-step instructions, tips on brewing techniques, this book transforms coffee-making into an art form. Prepare to elevate your daily brew into a sensory experience, one sip at a time.

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