

Title:

Gourmet Coffee The Best Information

Word Count:

680

Summary:

If you are really fed up with having the hum drum coffee all the time. Then it's time to recompense yourself with something diverse and exciting. Why not spritz up your morning routine with a cup of exquisite "gourmet coffee".

Keywords:

food, coffee, drink, recipe

Article Body:

If you are really fed up with having the hum drum coffee all the time. Then it's time to recompense yourself with something diverse and exciting. Why not spritz up your morning routine with a cup of exquisite "gourmet coffee".

The dictionary definition has gourmet food down as this, "Gourmet food is that which is of the highest quality, perfectly prepared and artfully presented." If you want the maximum quality food you go to a star class restaurant, but if you want the premier quality coffee, this can be achieved by you at home. That gourmet meal is in all probability staying at the restaurant where you ate, unless you become friends with the chef and invite him over, but as for the cup of gourmet coffee you can make it where ever you desire.

Gourmet coffee is more expensive than the standard supermarket brands, but there is simply no comparison in the quality of the coffee. If you are wealthy then you could enjoy such gourmet coffee when ever you wanted, otherwise it would be a nice thing to keep for weekends or when ever you had special company over for a visit.

To make your own gourmet coffee, start with the coffee beans. Gourmet Coffee beans can be purchased in several forms, by the pound or by the kilo and so on and there are several varieties from which to choose. Some of the most admired gourmet coffee beans include Kona, Jamaican Blue Mountain, and Sumatra types.

Coffee beans are similar to wine in that they name the coffee beans after the region of origin. In the world of wine you have the well-liked Sonoma wines which come from Sonoma Valley in California. In the world of coffee the

equivalent would be Kona coffee beans which come from Kona, Hawaii.

Kona coffee beans are developed in rich volcanic soil and the placid tropical climate of the Kona coffee belt on the west side of Hawaii. It has a superbly full, rich and silky flavour with little or no bitter after taste. Be sure that you buy Kona coffee beans and not a Kona blend. A Kona blend can legally be labelled as Kona with as it consists of as little as 10% of actual Kona coffee bean.

The next thing you will need to do is grind your gourmet coffee beans. Ground coffee starts to lose it's flavour once it has been grinded and exposed to the fresh air.

So to keep the optimum freshness you will only grind what you need for that one gourmet cup of coffee. You will want to grind your coffee beans until they are extremely fine, but don't pound them into dust. If the ground coffee is too fine the heat of your coffee machine will dry up all the oils of the coffee bean and it is this part that gives the gourmet coffee its exquisite flavour.

Another key element in good coffee making is to clean your coffee machine on a daily basis. A clean coffee machine makes a major distinction in the final taste of your coffee. At least once a month pour a mixture of 1/2 vinegar and 1/2 water into your coffee maker. Allow the mix to travel through the complete brewing process. Repeat the procedure again using only water this time to rinse out any junk or vinegar left inside. Do this until the smell of vinegar is no more.

Now your work is finished and it is time for the coffee machine to pull it's weight. Use clean filtered water and fill the coffee maker to the desired level. Use about 6 ounces of water for every 2 heaping tablespoons of coffee. Turn it on and hang around while it brews. You will want to present to soak up the delightful aroma.

Everyday coffee is perfect for everyday use. But every once in a while you should treat yourself to something special. And what better way to start a special than that with a special cup of coffee. Gourmet coffees can really jazz up your day.