

Title:

Home Espresso Machine

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465

Summary:

The coffee craze has swept the nation! Starbucks are popping up on every street corner, in grocery stores, book shops, shopping malls, and even libraries. This coffee fever has spread to fast food restaurants, cafes, and restaurants, who are striving to provide their customers with a wider variety than black coffee in a Styrofoam cup. Since everyone is walking around sipping espressos, cappuccinos, lattes, macchiatos, and every other coffee creation in existence, it is no surprise...

Keywords:

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Article Body:

The coffee craze has swept the nation! Starbucks are popping up on every street corner, in grocery stores, book shops, shopping malls, and even libraries. This coffee fever has spread to fast food restaurants, cafes, and restaurants, who are striving to provide their customers with a wider variety than black coffee in a Styrofoam cup. Since everyone is walking around sipping espressos, cappuccinos, lattes, macchiatos, and every other coffee creation in existence, it is no surprise that the coffee business is a booming enterprise. If your yearly coffee budget has left you aghast, consider alternatives to buying those tasty espresso fixes. Many individuals find that the purchase of a home espresso machine can save them enough to pay for the machine many times over.

You do not have to have professional barista training in order to run a home espresso machine, as most are incredibly simple to use with perfect results each and every time. Instead of running out and buying a fantastically expensive espresso machine that you think will provide you with the best results, consider researching the most appropriate machine for your specific needs. A simple search on the World Wide Web will provide you with a great variety of machines that are geared towards individuals with a wide variety of needs.

For those individuals with smaller kitchens or limited countertop space, the stovetop varieties of espresso machines may be the best option. These machines are not electric and work on the principle similar to that of a double boiler.

Although these espresso pots are not equipped with an element that froths milk, they can produce a great cup of espresso nonetheless.

Another option that is quickly becoming more and more popular is a machine that runs off specially designed pods. These pods contain the coffee ingredients and are inserted into the machine and the espresso is brewed. Pod espresso machines have come onto the market in the last couple of years, but are just reaching the height of their popularity. Instead of hassling with grinding coffee beans or spilling ground coffee, these pods are mess and maintenance free. Also, many of the top name brand coffee producers are making pods with their signature blends, allowing you to enjoy the rich taste without the mess.

If you are interested in directly recreating the fantastic espressos produced in your favorite coffee shop, turn to a professional espresso machine made for commercial purposes. Although these machines are often the priciest, largest, and loudest machines on the market, they are the ultimate luxury for those individuals wanting espressos at home. However, keep in mind that you do not have to spend hundreds—or even thousands—of dollars on a top of the line espresso machine to make excellent espressos in the comfort of your own home.