

Title:

Simple Gourmet Coffee

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367

Summary:

There are a number of countries that produce coffee and new regions are converting their crops to the mighty bean as our demand for different tasting coffee increases. We are also adding more exotic flavourings to our coffee. It comes as no surprise that the number of coffee shops and stores that sell coffee beans and all the associated paraphernalia to be able to make our own perfect coffee at home.

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Article Body:

There are a number of countries that produce coffee and new regions are converting their crops to the mighty bean as our demand for different tasting coffee increases. We are also adding more exotic flavourings to our coffee. It comes as no surprise that the number of coffee shops and stores that sell coffee beans and all the associated paraphernalia to be able to make our own perfect coffee at home.

Coffee houses are a great place for us to go and relax with friends and family over an expertly made cup of coffee. We often ignore how much effort has been put into our drink by the coffee maker that roasts the beans, grinds them up and then uses the exact quantity required to brew a satisfying cup of coffee for us. There are a number of techniques involved in making a cup of coffee and a lot of us are happy to leave someone else to make it for us. The equipment used is only part of the story; you also need to practice with various quantities of coffee and water until it reaches your optimum strength.

We are almost overwhelmed by the huge variety of types of coffee that are available. Not only does the coffee taste different depending on the country and region that the beans were grown in but also from year to year. This is due to the changes in weather from one coffee growing season to another.

If you go to a specialist coffee shop you are likely to be confronted with a

huge selection of flavourings that you can add to your coffee to make it even more to your liking.

The strength and bitterness of the coffee can be adjusted by using different quantities of water and coffee, adding sweeteners and milk as well as adding milk. One tip for lowering the bitterness level is to never use boiling water as this scalds the coffee and gives it a bitter taste. Always use water that is just below boiling temperature when making your coffee.

Everyone has their own opinion about what makes the perfect cup of coffee but you will find your own technique through trial and error.