



that and more--which means it's all-American.

The New York Times bestselling Coffeehouse Mysteries return, as the perfect proposal leads to a chilling cold case... Coffeehouse manager Clare Cosi sheds tears of joy when her NYPD detective boyfriend surprises her with an engagement ring. But her bridal bliss is put on hold when a chilling mystery brings a wave of deadly danger to those she holds dear... After everything Clare and Mike have been through, they deserve a little bit of happily ever after. So when Mike decides to put a ring on Clare's finger, Clare's eccentric octogenarian employer is there to help. She donates the perfect coffee-colored diamonds to include in the setting and the name of a world-famous jeweler who happens to be an old family friend. But while the engagement is steeped in perfection, the celebration is not long lived. First, a grim-faced attorney interrupts their party with a mysterious letter bequeathing a strange, hidden treasure to Clare's daughter. Next, the renowned jeweler who designed Clare's ring is found poisoned in his shop. Both events appear to be connected to a cold case murder involving a sunken ship, an Italian curse, a suspiciously charming jewel thief, and a shocking family secret. With deadly trouble brewing, Clare must track down clues in some of New York's most secret places before an old vendetta starts producing fresh corpses. With recipes to die for, including how to make cold-brew coffee at home! This book is a compilation of coffee recipes that the everyday person could create and fully enjoy. This is to help level the playing field for the true at home coffee lover who enjoys coffee creations and experimentation. After one follows the well laid out recipe, with ingredients, process and procedures of preparation, he/she will feel like a professional Barista! A feeling of confidence and creativity that will be bolstered by the success of a great tasting coffee creation. Anyone can do this and fully enjoy the process, the experience and the final product with pride. The best to all readers and soon to become an at home Barista!

From Cleo Coyle, the New York Times bestselling author of *Dead Cold Brew*, comes a delicious new entry in the "fun and gripping" (The Huffington Post) Coffeehouse Mystery series. A smartphone dating game turns the Village Blend into a hookup hotspot--until a gunshot turns the landmark coffeehouse into a crime scene. As Village Blend manager Clare Cosi fixes a date for her wedding, her ex-husband is making dates through smartphone swipes. Clare has mixed feelings about these match-ups happening in her coffeehouse. Even her octogenarian employer is selecting suitors by screenshot! But business is booming, and Clare works hard to keep the espresso shots flowing. Then one night, another kind of shot leaves a dead body for her to find. The corpse is an entrepreneur who used dating apps with reckless abandon--breaking hearts along the way. The NYPD quickly arrests one of the heartbreaker's recent conquests. But the suspect's sister tearfully swears her sibling was framed. Clare not only finds reason to believe it, she fears the real killer will strike again. Now Clare is "swiping" through suspects in her own shop--with the help of her globetrotting ex-husband, a man who's spent his life hunting for coffee and women. Together they're determined to find justice before another shot rings out.

Cold brew is taking the coffee world by storm, with its sweeter, mellower taste and potential health benefits. Brewed by leaving coffee grounds to steep in cold water for hours, it offers a completely new take on coffee - and once you try it, there's no going back. This handy guide will give you all the knowledge you need to get on top of the

trend, with illustrated step-by-step techniques for making your own cold brew at home, plus expert advice to help you get the best results from your drink. Also featuring 35 delicious recipes for creating cocktails and desserts with your cold brew coffee, from Espresso Martini and Cold Brew Negroni to Coffee Chocolate Tart, this is a must-have for brewing beginners and small-batch artisans alike.

Get the skinny on your morning joe Do you swear by your morning jolt of caffeine but are hard-pressed to tell a siphon from a slow dripper? No problem: just order a fresh copy of *Coffee For Dummies* for a smooth blend of fun facts and practical advice to give an extra shot of flavor to your appreciation of the second-most valuable commodity on planet Earth—and filter out all that excess grind in your knowledge. This warm and welcoming serving from passionate coffee guru Major Cohen—a Specialty Coffee Association certified instructor, and now retired highly respected former Starbucks coffee educator and program manager—takes you on a rocket-fueled journey from the origins of the liquid bean’s popularity to best ways to prepare and enjoy coffee in your own home. You'll learn how to evaluate the advantages of different coffee styles and makers, and how even the smallest detail—varietal, roast type, texture—can influence how good that cupped lightning tastes on your tongue. Evaluate different roasts or brews Navigate menus for the best deals Learn how to speak “coffee” and order your half-cap-low-fat-no-sugar-add-whip with confidence Save money with the best store apps Meet some of the unknown pioneers of coffee that have made our coffee world of today See how you might think bigger about your coffee spend changing the world The average American spends over \$1000 on their daily brain juice every year: why not hire *Coffee For Dummies* as your personal barista and get more for your money—and from each invigorating sip.

A guide to selecting and brewing artisan coffees covers how to use standard kitchen tools to make professional-tasting coffees and espressos and is complemented by recipes for coffee-inspired treats.

If you like frappes and would like a homemade version of the ones being sold at coffee shops, then look no further! This book contains a wide selection of recipes ranging from coffee or chocolate-based to fruit-based frappes. Here's a little sneak peek of what's inside the book: Decadent Tiramisu Frappe, Banana Split Frappe, White Chocolate and Caramel Frappe, Cookies and Cream Frappe, Deep Dark Chocolate Frappe, Peanut Butter Frappe, Green Tea Frappe, Amaretto Coffee Frappe, Cherry Vanilla Frappe, Mango Banana and Almond Frappe, and so much more! So what are you waiting for? Don't hesitate. Grab a copy NOW!

More than 150 million Americans drink coffee each day. We're not the only nation obsessed: More than 2.25 billion cups of coffee are consumed in the world each day. In *Coffee Obsession*, we take a journey through the coffee-producing nations around the world, presenting the different styles, flavors, and techniques used to brew the perfect cup. We explore how coffee gets from bean to cup in each region, and what that means for the final product. Through clear step-by-

step instruction, *Coffee Obsession* will teach you how to make latte, cappuccino, and other iconic coffee styles as if you were a professionally trained barista. With more than 130 classic coffee recipes to suit every taste, detailed flavor profiles and tasting notes, as well as recommended roasts from around the world, *Coffee Obsession* is like nothing else out on the market.

The definitive guide to the extraordinary world of coffee from growing and roasting to brewing and serving the perfect cup. This is the ultimate guide to the history, science and cultural influence of coffee according to coffee aficionado and master storyteller Tristan Stephenson. You'll explore the origins of coffee, the rise of the coffee house and the evolution of the café before discovering the varieties of coffee, and the alchemy responsible for transforming a humble bean into the world's most popular drink. You'll learn how to roast coffee at home in the fascinating Roasting section before delving into the Science and Flavour of Coffee and finding out how sweetness, bitterness, acidity and aroma all come together. You'll then get to grips with grinding before learning about the history of the espresso machine and how to make the perfect espresso in the Espresso chapter. Discover how espresso and milk are a match made in heaven, yielding such treasures as the Latte, Cappuccino, Flat white and Macchiato; you'll also find out how to pour your own Latte art. Other Brewing Methods features step-by-step guides to classic brewing techniques to bring the coffee to your table, from a Moka pot and a French press to Aeropress and Siphon brewing. Finally, why not treat yourself to one of Tristan's expertly concocted recipes. From an Espresso Martini to a Pumpkin Spice Latte and Coffee Liqueur to Butter Coffee, this really is the essential anthology for the coffee enthusiast.

If you want to know how to brew the ultimate cup of coffee in the comfort of your own home (and save some money too!), then you want to read this book. You see, making great coffee boils down to doing a number of little things right, such as selecting the right beans and roasts, and creating the right blends; using the right coffee machine and grinder; using the right amount of grounds; brewing at correct temperatures and for the right amount of time; and more. If all that sounds complicated to you, don't worry--this book breaks it all down and teaches you, step by step, everything you need to know to brew heavenly cups of coffee that are the hallmark of true coffee maestros. In this book, you'll learn things like... How to pick the right coffee machine and get the most bang for your buck, regardless of your budget. (Please don't buy a drip brewer before reading this chapter!) Everything you need to know about coffee beans to master the art of creating incredible blends that create rich, complex coffee. You'll be blown away by how much better your coffee will be when you use this information. Why you should seriously consider getting a coffee grinder, and which types are the best for making coffee. The step-by-step, no-fail method of brewing sweet, decadent coffee every time. Say goodbye to coffee that's too weak or strong or bitter, and say hello sweet, aromatic indulgences. 30 delicious coffee recipes including classics that are to die for, espresso drinks that every coffee lover should try,

holiday drinks that will make you cheer, and dessert drinks that are like heaven in a cup. And more... Brewing mouth-watering coffee and making your favorite coffee drinks are a breeze after reading this book! Scroll up and click the "Buy" button now to learn how to make coffee so good that your friends and family will rave. There's nothing like a good cup of coffee in the morning, right? Most people simply buy their espresso, latte, or macchiato from their local coffee shop and be done with it. To others, however, their morning cup of coffee is more than just a swipe of a credit card and a quick energy boost—it's an art form. With this book, world-renowned latte artist and barista Hiroshi Sawada offers step-by-step instructions on how to make more than fifty delicious coffee drinks. Including recipes for some of the popular drinks in this world—lattes, americanos, cappuccinos, espressos, mochas—and world-class tips from Sawada himself, this coffee compendium is the premier guide for aspiring baristas and amateur home brewers alike. These invaluable skills can be applied either at home or in a professional setting—helping even the most seasoned barista hone their craft. In addition to the recipes, learn the intricacies of the pour, about the different varieties of beans and how to store them, and all the crucial elements necessary to make the perfect cup.

Enjoy two of life's greatest pleasures – coffee and alcohol – with this comprehensive guide to mixing perfect coffee cocktails. World-class mixologist Jason Clark will inspire, excite and educate you by taking you behind the bar for a masterclass in creating coffee-based cocktails. First take a journey into the history and craft of coffee, the world's most popular beverage, from crop to cup. Next follow his expert mixing tips aimed at everyone from keen beginners to bartenders working in the world's best bars. More than 80 recipes follow, covering all styles of cocktails from stirred and shaken through to blended and blazed. Learn how to perfect simple classics such as Espresso Martini and Irish coffee or try your hand at technical modern marvels Golden Velvet and Death By Caffeine. With *The Art and Craft of Coffee Cocktails* in hand your daily grind will never be the same!

When coffeehouse manager Clare Cosi awakens on a bench in Washington Square Park, she has no idea she has been missing for the past week, or that her friends and family have been frantic with worry. Now that she is back, everyone is overjoyed, including a handsome NYPD detective who claims to be her fiancé. But to Mike Quinn's crushing distress, Clare does not remember him - or much of anything about the last decade of her life.

If you want to learn how to make up to 50 of your favorite Starbucks drinks in less than 5 minutes and SAVE your time and money read on... Do you overspend on beverages because you don't have the time to make them yourself? Do you miss your favorite holiday drinks when they are out of season? Does the thought of preparing your own drinks seem overwhelming or intimidating? Do you hate waiting in lines? If you answered yes to any of those questions, you were meant to find this book! This book recognizes how busy your schedule can get and walks you through preparing your favorite beverages in less than 5 minutes WITHOUT compromising the quality of your cup. Enjoy out of season drinks whenever the craving strikes, learn helpful tips and techniques, use it to save money, impress your guests, or give it as a gift to a friend. Whatever the need, this book has got you covered! Why This Book Is Different From The

Others Not only does this book contain more recipes than the other books, but we've also thrown in a free eBook with 12 extra recipes, meaning you get a total of 50 Starbucks copycat recipes. Just click on the link inside once you've completed your purchase, and follow the link Each recipe can be prepared in less than 5 minutes Our recipes are original. Each recipe has been tested and created to be as close as possible to drinking the real thing. It is filled with bonus tips and tricks to improve your beverage-making experience If you want to save your time and money and drink delicious, easy-to-make beverages, Scroll Up and Add To Cart now! The Coffee Recipe Book 50 Coffee and Espresso Drinks to Make at Home Rockridge Press Get a quick start with your Takeya Cold Brew Iced Coffee Maker and enjoy the best coffee ever! This book shows you exactly how to get the most out of your Takeya Cold Brew Coffee Maker so you can brew like a pro! No other book contains specific instructions and recipes for your Takeya Coffee Brewer. Combined with 101 of the best, most popular coffee recipes, this book is the perfect companion for anyone who owns a Takeya! LEARN HOW TO: - Unlock your Takeya's potential for Amazing coffee creations! - Pro tips to make the best coffee you've ever had - Use multiple brewing techniques to get the flavor you want - Make over 100 creative and delicious coffee drinks - Use steeping times to your advantage - Make concentrated cold brew - Much more! LEARN HOW TO AVOID: - bitter, tasteless coffee - too strong or too weak - the same boring coffee every day... Do you own a Takeya Cold Brew Iced Coffee Maker? Then this book is for you. All of our recipes and "how to" information are designed specifically for the Takeya, and to help you with your lifestyle and health goals. Buy today! MONEY-BACK GUARANTEE Free shipping for Prime members

Keep your cool and get your caffeine fix too with the Perfect Iced Coffee cookbook. Iced coffee has quickly become popular in coffee houses worldwide for its refreshing take on the classic hot beverage. But why pay \$5 at a coffee house when you can brew a refreshing iced coffee at home at a fraction of the cost? It's time to keep your cool and experiment with becoming your own barista. If you like your caffeine cold, check out our collection of the 40 best iced coffee recipes from around the world! With this cookbook, you'll learn how to brew lots of exciting iced coffee recipes at home, including: - Australian Maple Iced Coffee - English Toffee Iced Latte - Swedish Iced Coffee Lemonade - Indian Coffee Lassi - Skinny Caramel Frappuccino - Spiked Iced Coffee - Coco Almond Mocha Macchiato Grab a copy of this cookbook today, and get ready to transform the way you think about coffee!

Are you a coffee lover? Do you fancy taking the best of coffee recipes? Do you want to save on the amount that you spend on buying coffee at a coffee shop? Would you love to make sweet coffee recipes at home? If yes, this is the right book for you. For any coffee lover out there, this is a book that you will most definitely enjoy. It doesn't matter if you take your coffee with or without milk because you will find a recipe that suits you in this book. You can choose to take your coffee at any time of the day because there are recipes suitable for any time. This book serves to bring you 50 sweet and carefully-selected coffee recipes that will make you fulfilled. The recipes in this book are way much easier to make than you can imagine! Isn't that awesome? Get this book and start making the best coffee recipes at the comfort of your home today!

The way autoimmune disease is viewed and treated is undergoing a major change as an estimated 50 million Americans (and growing) suffer from these conditions. For many patients, the key to true wellness is in holistic treatment, although they might not know how to begin their journey to total recovery. The Autoimmune Wellness Handbook, from Mickey Trescott and Angie Alt of Autoimmune-Paleo.com, is a comprehensive guide to living healthfully with autoimmune disease. While conventional medicine is limited to medication or even surgical fixes, Trescott and Alt introduce a complementary solution that focuses on seven key steps to recovery: inform, collaborate, nourish, rest, breathe, move, and connect. Each step demystifies the process to reclaim total mind and body health. With five autoimmune conditions between

them, Trescott and Alt have achieved astounding results using the premises laid out in the book. The Autoimmune Wellness Handbook goes well beyond nutrition and provides the missing link so that you can get back to living a vibrant, healthy life.

“Build a better brew by mastering 10 manual methods, from French Press to Chemex, with this comprehensive guide.” —Imbibe Magazine Named a top food & drink book of 2017 by Food Network, Wired, Sprudge, and Booklist This comprehensive but accessible handbook is for the average coffee lover who wants to make better coffee at home. Unlike other coffee books, this one focuses exclusively on coffee—not espresso—and explores multiple pour-over, immersion, and cold-brew techniques on 10 different devices. Thanks to a small but growing number of dedicated farmers, importers, roasters, and baristas, coffee quality is at an all-time high. But for nonprofessionals, achieving café quality at home can seem out of reach. With dozens of equipment options, conflicting information on how to use that equipment, and an industry language that, at times, doesn’t seem made for the rest of us, it can be difficult to know where to begin. *Craft Coffee: A Manual*, written by a coffee enthusiast for coffee enthusiasts, provides all the information readers need to discover what they like in a cup of specialty coffee—and how to replicate the perfect cup day after day. From the science of extraction and brewing techniques to choosing equipment and deciphering coffee bags, *Craft Coffee* focuses on the issues—cost, time, taste, and accessibility—that home coffee brewers negotiate and shows that no matter where you are in your coffee journey, you can make a great cup at home. “Engaging and fun . . . I really can’t recommend *Craft Coffee: A Manual* enough. If you’re even mildly curious about brewing coffee at home, it’s absolutely worth a read.” —BuzzFeed

"Cappuccino & Espresso is your liquid survival guide if you don't know the difference between a latte and a mocha. Learn the language of java and experience a variety of beverages"--From back cover.

Become a real barista at home with easy to make hot and iced coffee beverages worthy of the most sophisticated coffee lovers! Coffee is the most consumed beverage throughout the world. According to research, there are more than 2.25 billion cups of coffee consumed in the world daily! If you love coffee, you are in for a treat, this cookbook has 50 barista-quality coffee recipes for hot and cold coffee beverages. Not only will you impress friends and family but also become an expert at preparing mouthwatering coffees that everyone will love. Inside this book, you will find: Iced Coffee recipes such as: -Mocha Frappuccino-Peanut Butter Frappuccino-Dalgona Coffee-Keto Frappuccino-Eggnog Latte-Iced Vanilla Latte-Classic Iced Frappe-Double Chocolate Chip Cookie Frappuccino-Caramel Brulee Latte-Cherry Iced Coffee Hot coffee recipes including: -Cinnamon Dolce Latte-Espresso Macchiato-Hazelnut Bianco-Irish Coffee-Nutella Macchiato-Almond Infused Espresso-Mexican Coffee-Cinnamon Cappuccino-Coffee au Lait Each recipe comes with the number of servings, a detailed list of ingredients, and easy to follow step-by-step directions. Let's start brewing! Scroll back up and click the BUY NOW button at the top right side of this page to order your copy now!

The AeroPress can do much more than you think! We love the AeroPress so much, we wrote this independent recipe book and guide to show you exactly how to use your AeroPress to prepare barista-quality coffee and espresso drinks you can make at home! This book combines illustrated instructions with 101 of our best, most popular coffee, espresso and tea recipes, and is written to be an independent, compatible companion book useful to anyone who owns an AeroPress! LEARN HOW TO: - Unlock your Aeropress' potential for amazing coffee drinks - Properly set up your Aeropress - Use the correct temperature water for best results - Use the best coffee and coffee grind for your taste - Brew hot and cold - Brew using the "inverted" brewing method - Add exotic flavors to make the most amazing coffee experiences you've ever tasted! LEARN HOW TO AVOID: - spilling while plunging - unexpected silt or watery coffee - poor results (Scroll up and "Look Inside" for a full table of contents) Do you own a fine coffee plunger, and are you interested in making delicious coffees and teas? Then this book is for

you. All of our recipes and "how to" tips are designed specifically to be compatible with the AeroPress, and to help you get the most out of this amazing coffee maker. Buy today! MONEY-BACK GUARANTEE Free shipping for Prime members IMPORTANT: This book is not endorsed or authorized by AeroPress. However, the publisher stands behind the content of the book to be compatible with the AeroPress.

? Coffee Coloring Book ? Ideal gift for girl, girlfriend, friend, mom, cooking lover. Best coffee recipes with alcohol, chocolate, fruits, cinnamon, cloves, whipped cream. Ideal for relaxation ? For home barista ? Caffeine addicted ? Party soul - alcohol recipes too? Gourmand ? Places, animals, people, nature, ancient Egypt, Greece ? About book: 20 recipes. Marker protect black pages. Beautiful premium print. High quality images. Unique Coffee Cover. Exclusive design. Fast Shipping. Check out other interesting gift products on our Amazon A.C. Press Page. (Link Above)

The simple art and tradition of brewing the perfect cup--at home. Whether it's a morning drip or an evening espresso martini, amazing coffee is an artform. The Coffee Recipe Book is your guide to understanding how everything comes together for an artisanal coffee drink. With 50 different recipes ranging from classic cappuccino to specialty lattes, there's a delicious option for everyone. Easily match the expertise of your favorite cafe, with the perfect mix of the techniques and tools needed to give your daily grind a good home. The Coffee Recipe Book includes: Day to night--Coffee isn't just for morning anymore with drinks like Coconut Coffee Smoothie and Coffee Old-Fashioned. Use your bean--A complete guide to coffee beans will help you select the right roast for every brew. In the details--Understand how components like water, bean style, and serving method all mix into the perfect pour. Brew up the perfect coffee drink just like a barista--in the comfort of your own home.

Good Drink Is Like A Hug From The Inside!??? Read this book for FREE on the Kindle Unlimited NOW DOWNLOAD FREE eBook (PDF) included ILLUSTRATIONS of 200 Coffee Recipes right after conclusion! ???Cheers for selecting "Hello! 200 Coffee Recipes: Best Coffee Cookbook Ever For Beginners" since I am confident that my deepest desire to be a writer and my love for beverages will make this article, as well as the others, truly inspire you in the parted listed below: Chapter 1: Latte Recipes Chapter 2: Mocha Recipes Chapter 3: More Amazing Coffee Recipes Honestly, you do not need to be a genius to create a nice concoction, that's why everyone can definitely do it. If you have a recipe on hand, you can just follow it and add more components which appeal to you and/or take away some components which does not. It's that simple! I was able to create these self-help articles not just because of my undying love for drinks, but also because of my vision to impart with my readers my knowledge about different drinks. After years of exploration, I was able to amass all these recipes. Not everyone may like them since we have our own different preferences, but I am sure majority will find something that they will love. Also, don't forget the part where you can tweak these recipes to match your preferences. This big series on Drink Recipes shall have two sections: non-alcoholic and alcoholic with the following subject Non-alcoholic Recipes Alcoholic Recipes Latte Recipes Cold Brew Recipe Starbucks Recipe Iced Coffee Recipe Irish Coffee Recipe Espresso Coffee Recipe Book Pumpkin Spice Recipe ... ? Purchase the Print Edition & RECEIVE a digital copy FREE via Kindle MatchBook ?I really appreciate that you have selected "Hello! 200 Coffee Recipes: Best Coffee Cookbook Ever For Beginners" and for paying attention up to this portion. I anticipate that this book shall give you the source of strength during the times that you are really exhausted, as well as be your best friend in the comforts of your own homes. Please also give me some love by sharing your own exciting blends in the below comments segment.

C?ff?? helps a l?t ?f ????l? g?t g??ng in the morning, ?nd while ?t g?v?? your m?t?b?!??m a b?t ?f a b??t - ?lth?ugh t?m??r?r?!? - ??m?!? drinking ?t ??nn?t h?!? ??u l??? w??ght fast. There's n? ?u?h thing ?? a magic coffee diet. With 40 different recipes ranging from classic cappuccino

to specialty lattes, there's a delicious option for everyone. Easily match the expertise of your favorite cafe, with the perfect mix of the techniques and tools needed to give your daily grind a good home. The Coffee Recipe Book includes: Day to night? Coffee isn't just for morning anymore with drinks like Coconut Coffee Smoothie and Coffee Old-Fashioned. Use your bean? A complete guide to coffee beans will help you select the right roast for every brew. In the details? Understand how components like water, bean style, and serving method all mix into the perfect pour. Brew up the perfect coffee drink just like a barista? in the comfort of your own home

How to make Your Own Coffee!!! The simple art and tradition of brewing the perfect cup? at home. Whether it's a morning drip or an evening espresso martini, amazing coffee is an artform. The Coffee Recipe Book is your guide to understanding how everything comes together for an artisanal coffee drink. With different recipes ranging from classic cappuccino to specialty lattes, there's a delicious option for everyone. Easily match the expertise of your favorite cafe, with the perfect mix of the techniques and tools needed to give your daily grind a good home. The Coffee Recipe Book includes: Day to night? Coffee isn't just for morning anymore with drinks like Coconut Coffee Smoothie and Coffee Old-Fashioned. Use your bean? A complete guide to coffee beans will help you select the right roast for every brew. In the details? Understand how components like water, bean style, and serving method all mix into the perfect pour. In this Espresso Making Guide Book, you will discover: - The best beans for espresso and where to find them. - Experimentation with blends in order to find your own acquired taste. - Grinding your beans and what makes a good grinder. - Bean storage to ensure maximum freshness. - The secret ingredient, so simple, so obvious, and yet so few baristas are aware of it. - The simple technique that takes 20 seconds and improves espresso taste. - The right way to tamp your grounds. - The exact brewing sequence I use to brew perfect espresso every time. - My recommended automatic, semi-automatic and manual espresso machines. - Also, my espresso drink recipes. Brew up the perfect coffee drink just like a barista? in the comfort of your own home. Go Grab Your Copy!!!

For coffee enthusiasts everywhere, a charming handbook to becoming your own favorite barista More than 100 million Americans start each day with a cup of coffee (many at no small price)! It's a fact : We love coffee. Now, in The Home Barista, two professionals reveal the secrets to brewing coffee worthy of the priciest cafés right in your own kitchen. Connoisseurs Simone Egger and Ruby Ashby Orr enlighten readers with insights and advice from crop to cup and beyond. Savvy, smart, and charmingly designed, The Home Barista guides you through the essentials—from understanding your bean's origins and establishing your palate to perfecting your technique. It's the essential coffee-lover's guide to turning a simple bean into a sensational beverage: Roast your own beans. (Is it worth it? How not to burn them!) Learn all the lingo you need to talk coffee like a pro. Master the elusive espresso (by refining tamp, time, and temperature). Create barista-worthy milk texture and foam designs. Try seven different ways to brew—from the French press to the Turkish ibrik.

As coffee drinks have risen in status to "state of the art" designer beverages, a unique guide provides a unique selection of innovative culinary delights culled from a broad range of cultures and beverage drinkers around the world, including more than 100 recipe secrets to create the best tasting, most relaxing and healthiest cup of "black gold." Reprint.

The Marley Coffee Cookbook sings the praises of coffee-infused cuisine Rohan Marley kicks off each chapter of The Marley Coffee Cookbook, offering anecdotes about growing up as the son of legendary musician Bob Marley, who to this day is revered by music lovers young and old. Many chapter names reference Bob Marley's music, and a chapter of vegetarian recipes starts like this: "One Love is one of my father's biggest songs, and I wanted the coffee that I named One Love not just to be a standout single origin coffee, but to really resonate with people." Chef Maxcel Hardy's flawless recipes and expert guidance on the best way to infuse a

dish with coffee flavor make this book a very special addition to any cookbook collection. From the vantage point of a chef, Hardy speaks to the importance of choosing a particular coffee to harmonize with certain foods, and he shows how easy it is to use coffee in a way that it brings out the best in everything from savory dishes to sweet treats. There's a strong coffee connection for each dish, whether it is infused with a mocha theme or it rocks an espresso flavor. These are dishes you're unlikely to find in many other places: sweet potato waffles with a pecan coffee syrup, grilled salmon with a coffee, maple, and ginger glaze, fried plantains with coffee sugar, coffee spice blend-marinated lamb ribs with guava BBQ sauce are just some examples of Hardy's imaginative recipes.

Popular husband-and-wife bloggers and podcasters ([acouplecooks.com](http://acouplecooks.com)) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. *A Couple Cooks | Pretty Simple Cooking* is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor \* *I Love Coffee!* features over 100 easy-to-make coffee drinks, including the Black Forest Latte, Sugar-Free Java Chai Latte, Iced Orange Mochaccino, Tiramisú Martini, and Candy Cane Latte. \* *I Love Coffee!* brings the passion for coffee into your home with a creative variety of hot and cold drinks. It is the ultimate how-to handbook for the 111 million coffee drinkers in North America. Now coffee lovers can make delicious cappuccinos, cold coffee quenchers, decadent coffee desserts, and classy coffee martinis year-round using simple techniques with gourmet results in this indispensable coffee guide and cookbook. In *I Love Coffee!* coffee connoisseur Susan Zimmer shares expert advice and techniques, from how to brew the perfect cup and how to make a basic cappuccino without a machine to a World Barista Latte Art Champion's tips for making masterful latte art designs. It is brimful with a wealth of coffee understanding from the "ground" up, from bean to cup, including international coffees and brewing techniques best suited to a variety of preferences, all topped off with plenty of problem-solving tips and delectable full-color photographs.

Deepen your coffee knowledge, experiment with different beans, methods, and flavors, and become a barista at home with *The Coffee Book* and its 70 recipes. Discover the origins of coffee and its production before exploring over 40 country profiles, showcasing the incredible variety of beans grown around the world. Appreciate the nuances of flavor from bean to bean using the taster's wheel to identify different flavors and understand which notes complement one another. Master different roasting, grinding, tamping and brewing techniques, plus the equipment needed. Experiment with some 70 recipes, ranging from café culture classics, such as the Americano, to more adventurous flavor combinations like the Almond Fig Latte or the Hazelnut Frappé as well as non-dairy milk alternatives.

Coffee is the most consumed beverage throughout the world . If you love coffee , you are in for a treat , this cookbook has barista-quality coffee recipes for hot and cold coffee beverages . Not only will you impress friends and family but also become an expert at preparing mouthwatering coffees that everyone will love . For any coffee lover out there , this is a book

that you will most definitely enjoy . It doesn't matter if you take your coffee with or without milk because you will find a recipe that suits you in this book . Making a latte at home is not difficult and is actually a lot of fun . Lattes are probably one of the most common beverages bought in a coffee shop . In this book you will find – Caffe Latte , Ice Americano , Espresso Macchiato , Caffe Mocha , Iced Candy Latte , Wet Cappuccino , Strawberry Macchiato , Black Cherry Mocha , Cinnamon Caramel Latte , White Chocolate Macchiato , Fresh Mint Americano , Iced Coconut Latte and many more . Every mouthwatering recipe is accompanied by fantastic colour photography . You can choose to take your coffee at any time of the day because there are recipes suitable for any time . Do you enjoy drinking coffee but hate spending much on a cup of coffee every day ? With our detailed coffee recipes , you can be a barista at home and make your own favorite brewed drinks anytime . From classic to specialty coffee , this book is your ultimate guide to understanding how all the elements come together in a delicious cup . Our recipes can satisfy your caffeine cravings and fill your home with the blissful aroma of a coffee shop . You better try making these drinks yourself because you will not regret it .

[Copyright: b5e602d96784dae1cdc66e69fafa1870](#)