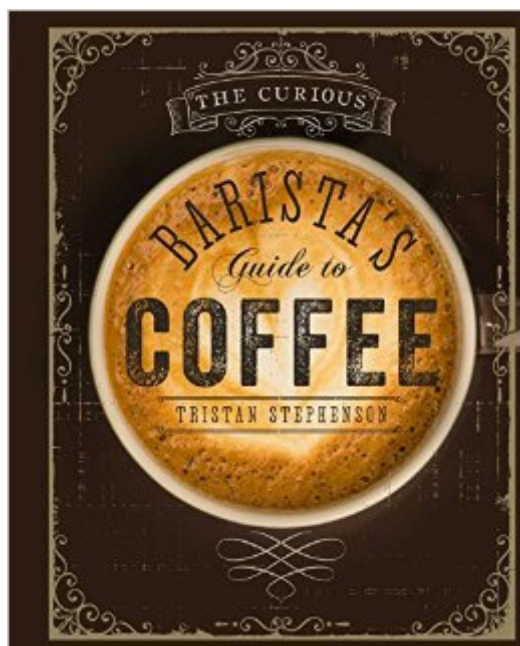


The book was found

The Curious Barista's Guide To Coffee



Synopsis

The definitive guide to the extraordinary world of coffee from growing and roasting to brewing and serving the perfect cup. The ultimate guide to the history, science and community behind coffee. Here, Tristan Stephenson explores the origins of coffee, its journey around the world and cultural influence. A section on Farming, Roasting & Assessing coffee takes an in-depth look at the growing and harvesting process, the evolution of the coffee roaster and the science behind the many flavours of coffee. There is also advice on buying coffee, understanding the differences between espresso blends and single origin coffee, packing and storing. We then move into Espresso and get to grips with grinding and making espresso-based drinks including the latte, cappuccino, flat white and macchiato, as well as pouring latte art and introducing chocolate, sugar and syrups. Other Brewing Methods showcases a selection of classic brewing techniques that bring the coffee to your kitchen table, from the mocha pot and French press to pourover and siphon brewers. Finally a section on Enjoying Coffee offers 25 recipes for coffee-based drinks and baked treats to serve them with. From iced to Irish, espresso martinis to coffee beer, this is an essential anthology for the coffee enthusiast.

Book Information

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Customer Reviews

This is a heavy (weight wise) book for the aspiring or amateur barista. The history and process of coffee making are well written and the chapter on roasting is fascinating (especially the section on roasting coffee at home). Ever wondered where 'espresso' got its name? It was the answer to long-suffering coffee lovers' dream of a good cup of coffee quickly brewed instead of the alternative

soot served from re-heating bulk brewed coffee. The strength and primary function of this book lie in the step-by-step guide in the various methods of brewing coffee, such as using the French press, siphon, and aeropress. There is also a section on how to make coffee-based drinks and desserts - butter coffee, cascara, affogato, and many others. If you are interested in how to brew coffee this is the book for you. If you are more interested in talking coffee then you might want to read Ruth Brown's 'Coffee Nerd'. They serve slightly different purposes and will get along well on your shelf - like coffee and milk - Brown's book is small and light.

I agree with the 5 star ratings of the other two reviewers. I would also like to add that the book itself was impressive. It wasn't inexpensive, but the thick, sepia-colored pages were easy on the eye and the whole thing is made to a high standard. Included are many pictures and attractive copies of works of art that involve coffee culture. It's a very nice book that is well worth the price. As for content, I learned a lot about coffee, which was the goal. The book even includes a section on coffee history, which was enjoyable to learn about. I'm about to embark on a new journey. I'll be making my own espresso at home with a manual lever machine I haven't even taken delivery of yet, and have much to learn. Having this book in my corner should prove extremely helpful.

This book has helped me to create my own vanilla lattes, and iced coffees. The book has lots of information on the "how to" and much more. In the end, I have learned to create a product that tastes equally as good, if not better, than the commercial giant(s). The book covers everything from the history of coffee, to brewing methods, to equipment, and recipes, etc. In my opinion, this is definitely a useful book for someone looking to make their own handcrafted coffee.

i am a bartender and i really like 'the curious bartender.' (another book by stephenson---his first, i think.) i am only an occasional coffee drinker myself but i got this book because i'm friends with the guy who does the coffee and espresso things at my restaurant and i thought it could be fun for us to look at together---you know, something nice for team alcohol and team caffeine to share. :) i also thought it would probably have good ideas for coffee concoctions and cocktails and lots of pretty pictures. ('the curious bartender' has a ton of content and i've learned a lot from it, don't get me wrong, but for me the pictures are what really make it fabulous. it's like cocktail porn.) (ha, i also thought it would have ideas for cute things to draw in coffee foam, etc. little did i know that serious baristas condemn such frivolous latte art!) now this book is SERIOUS. especially if you are a very casual coffee drinker like i am. it's much meatier than i expected it to be---i mean, there's charts,

science, detailed histories of all different machines involved in coffee-manufacturing, discussions of ethics and public policy, and of course instructions for how to prepare coffee using all kinds of different methods and accoutrements. (many of which, let me just say, will cost you real money, and i am never going to try them, but it's vaguely nice to know about them....but yes the emphasis is definitely on pricey gadgety ways to enjoy this beverage...and also there is surprisingly little about more-traditional and/or less-first-world ways to drink it.)in any case i learned a lot about coffee. it's a good rigorous book. definitely get it if you are serious about coffee. and you probably shouldn't get it if you aren't.

Beautiful book, i know there are others like it, but i am not disappointed at all in this one. The pictures are beautiful, the cover is nice and thick, the information in it covers history, background of drinks, "myths" if you will around coffee, and the modern day. As a barista i really enjoyed this book and it looks cool on the coffee table too :)!

Interesting book, but not the simple recipes I was hoping for. There were ingredients in many of the recipes that I am not familiar with. It did answer my question about pour over coffee filtering, & how to do it. I'm not sure that it was worth the price of the book, though.

I recently fell in love with Coffee. It started with buying an Aeropress, evolved into trying some speciality coffee, and resulted in me realizing that there's truly more to coffee than running hot water over some crushed up beans for a solid hit of caffeine. While some would say that Coffee and I are still in the youthful infatuation stage, since we've only known each other for about 9 months now, I say that I'm fully committed to this relationship and want to take the next step of understanding where Coffee comes from, why it tastes the way that it does, and how can I continue to make it better. This book encompasses all of these aspects - and more - in brilliantly illustrated and detailed chapters that cover everything from how the coffee is grown to why and how it yields a cup of golden coffee. Stephenson provides a deep yet understandable level of detail when it comes to things like describing the phase changes a coffee bean goes through when it is roasted. The level of detail is not too scientific, but not too cursory either. Just the right amount for a layman-turn-barista like myself. To top it all off, roughly the final quarter of the book is dedicated to all sorts of different recipes with coffee, a few of which I've tried, but all of which sound amazing. Combining understandable education with gorgeously printed pages make this book one of the best options for the coffee lover who wants to take his relationship (with Coffee) to the next level.

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