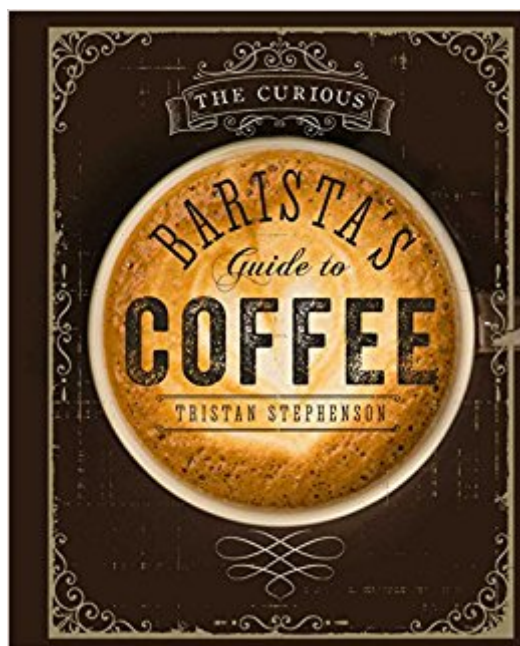


The book was found

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

With incredible photography, it covers a lot of ground and Stephenson shares his recipes for creative coffee-based drinks and desserts --Roast Magazine's Daily Coffee News

Tristan Stephenson is a bright star in the bartending world. He has worked with Jamie Oliver and

was a brand ambassador, training bartenders at The Ritz, among other top hotels. In 2009 he set up Fluid Movement – a consultancy company for the drinks industry. He went on to open the critically acclaimed London bar The Worship Street Whistling Shop. This is Tristan's third book for RPS after the hugely successful *The Curious Bartender* and *The Curious Bartender: An Odyssey of Malt, Bourbon & Rye Whiskies* (978-1-84975-562-7), just published.

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 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.

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 :)!

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 is fun and informative. Makes a good conversation starter. Who doesn't have an opinion on coffee?

Love this book! Have learned so many techniques and info in it. Also have discovered how fun it is to make coffee manually. From grinding to 'blooming'

Great book, a comprehensive read on all things coffee. A must have for any aspiring at home barista!

Bought for a friend. They loved it

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