

Cold Brew Coffee Techniques Recipes Cocktails For Coffee S Hottest Trend

* 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.

The highly anticipated cookbook from the immensely popular food blog Minimalist Baker, featuring 101 all-new simple, vegan recipes that all require 10 ingredients or less, 1 bowl or 1 pot, or 30 minutes or less to prepare Dana Shultz founded the Minimalist Baker blog in 2012 to share her passion for simple cooking and quickly gained a devoted worldwide following. Now, in this long-awaited debut cookbook, Dana shares 101 vibrant, simple recipes that are entirely plant-based, mostly gluten-free, and 100% delicious. Packed with gorgeous photography, this practical but inspiring cookbook includes:

- Recipes that each require 10 ingredients or less, can be made in one bowl, or require 30 minutes or less to prepare.
- Delicious options for hearty entrées, easy sides, nourishing breakfasts, and decadent desserts—all on the table in a snap
- Essential plant-based pantry and equipment tips
- Easy-to-follow, step-by-step recipes with standard and metric ingredient measurements

Minimalist Baker's Everyday Cooking is a totally no-fuss approach to cooking for anyone who loves delicious food that happens to be healthy too.

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. In this book, you will discover:

- Coffee is Born into the World
- The Differences between Cold Brew Coffee and Other Types of Coffee
- The Benefits of Drinking Coffee
- Reasons Why People Prefer Cold Brew Coffee to Other Types of Coffee
- Choosing Coffee Beans for Cold Brew Coffee
- Grinding Beans for Cold Brew Coffee
- Cold Brew Coffee Supplies

And so much more! To get started, simply scroll to the top of the page and click the "Buy now with 1-Click" button!

The path to a healthy body and happy belly is paved with real food--fresh, wholesome, sustainable food--and it doesn't need to be so difficult. No one knows this more than Kathryn Taylor of America's most popular vegetarian food blog, Cookie and Kate. With Love Real Food, she offers over 100 approachable and outrageously delicious meatless recipes complete with substitutions to make meals special diet-friendly (gluten-free, dairy-free, and egg-free) whenever possible. Her book is designed to show everyone--vegetarians, vegans, and meat-eaters alike--how to eat well and feel well. With brand-new, creative recipes, Taylor inspires you to step into the kitchen and cook wholesome plant-based meals, again and again. She'll change your mind about kale and quinoa, and show you how to make the best granola you've ever tasted. You'll find make-your-own instant oatmeal mix and fluffy, naturally sweetened, whole-grain blueberry muffins, hearty green salads and warming soups, pineapple pico de gallo, healthier homemade pizzas, and even a few favorites from the blog. Of course, Love Real Food wouldn't be complete without plenty of stories starring Taylor's veggie-obsessed, rescue dog sous-chef, Cookie! Taylor celebrates whole foods by encouraging you not just to "eat this," but to eat like this. Take it from her readers: you'll love how you feel.

Cold Brew Coffee

How to Get the Best from Your Coffee

How to Make Coffee So Good You'll Never Waste Money on Starbucks Again

God in a Cup

100 Delicious Vegetarian Recipes to Make You Fall in Love with Real Food

A Manual

Fed & Fit

From beans to brewing - coffees explored, explained and enjoyed

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.

2013 World Barista Champion, Pete Licata, gives his insight into the process of manual filter coffee brewing. 4 fundamentals of brewing are broken down in detail in order to educate the reader on how to find the best ways of preparing their own coffee.

Cold Brew Coffee Techniques, Recipes & Cocktails for Coffee s Hottest Trend Mitchell Beazley

Originally published as a separate book packaged inside The NoMad Cookbook, this revised and stand-alone edition of The NoMad Cocktail Book features more than 100 additional recipes, a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations. Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits.

Craft Coffee

Better Coffee at Home

101 Astounding Coffee & Tea Recipes with Pro Tips! (Takeya Coffee & Tea Cookbooks) (Volume 1)

Coffee Cookbook

Easy, From-the-Earth Recipes for the Whole Family

Just One Cookbook

The Obsessive Quest for the Perfect Coffee

Discover The History Of Cold Brew Coffee, Brewing Techniques, And Recipes: The Benefits Of Drinking Coffee

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.

This book provides readers with useful information on how to use the Takeya iced coffee machine and great coffee recipes. 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! If you own a Takeya Coffee Brewer, this book is for you

The blogger behind the Saveur award-winning blog The First Mess shares her eagerly anticipated debut cookbook, featuring more than 125 beautifully prepared seasonal whole-food recipes. Home cooks head to The First Mess for Laura Wright's simple-to-prepare seasonal vegan recipes but stay for her beautiful photographs and enchanting storytelling. In her debut cookbook, Wright presents a visually stunning collection of heirloom-quality recipes highlighting the beauty of the seasons. Her 125 produce-forward recipes showcase the best each season has to offer and, as a whole, demonstrate that plant-based wellness is both accessible and delicious. Wright grew up working at her family's local food market and vegetable patch in southern Ontario, where fully stocked root cellars in the winter and armfuls of fresh produce in the spring and summer were the norm. After attending culinary school and working for one of Canada's original local food chefs, she launched The First Mess at the urging of her friends in order to share the delicious, no-fuss, healthy, seasonal meals she grew up eating, and she quickly attracted a large, international following. The First Mess Cookbook is filled with more of the exquisitely prepared whole-food recipes and Wright's signature transporting, magical photography. With recipes for every meal of the day, such as Fluffy Whole Grain Pancakes, Romanesco Confetti Salad with Meyer Lemon Dressing, Roasted Eggplant and Olive Bolognese, and desserts such as Earl Grey and Vanilla Bean Tiramisu, The First Mess Cookbook is a must-have for any home cook looking to prepare nourishing plant-based meals with the best the seasons have to offer. Making cold brew coffee is no great secret, nor does it require the ninja-level skills of a trained barista to master. You don't even need much special equipment beyond a large container for making the coffee and a strainer. This book will provide you a lot of Cold Brew Nitro Coffee Recipes that you'll love. Here's A Preview Of What This Book Contains... - An Introduction to Cold Brew Coffee - The Rise of Cold Brew Coffee's Popularity - Health Benefits & Caffeine in Cold Brew Coffee - Why You Should Drink Cold Brew Coffee - The Health Benefits of Cold Brew Coffee - Cold Brew Nitro Explained - The Booming Business of Nitro Brew - The Tools of the Trade - What You'll Need to Make Cold Brew - How to Make Cold Brew at Home - Common Mistakes to Avoid when Making Cold Brew Coffee - Cold Brew Nitro Coffee Recipes You'll Love! And Much, Much More!

Introduction To Cold Brew Coffee And Recipes

Make Healthy Home Cooking Practically Effortless

A Couple Cooks - Pretty Simple Cooking

Make A Perfect Cup Of Coffee: Unlock Your Takeya'S Potential For Amazing Coffee Creations!

Minimalist Baker's Everyday Cooking

Cold Brew Coffee 101

Coffee Recipes

The Plantiful Table

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

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.

The perfect proposal leads to a chilling cold case in this novel in the New York Times bestselling Coffeehouse Mystery series. After everything Clare and her NYPD detective boyfriend have been through, they deserve a little bit of happily ever after. But while Mike's marriage proposal to Clare is steeped in perfection, the celebration of their engagement is not long lived. First, a grim-faced attorney interrupts their party with a mysterious letter bequeathing a hidden treasure to Clare's daughter. Next, the world-famous 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 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 produces fresh corpses. With recipes to die for, including how to make cold-brew coffee at home!

Cassy Joy Garcia draws from her years of research and experience to deliver a roadmap to mastering her 'Four Pillars of True Health'. With over 150 gluten-free and Paleo-friendly recipes, a 28-day food and fitness plan, portion guides, program guides and supplemental online tools, Fed & Fit provides readers a foundation for lasting success. Joy's recipes were hand selected to complement each of 'The Four Pillars' and include step-by-step instructions, full-colour photos and personalisation guides to help you achieve your individual wellness goals.

With a Brief History on Coffee

Over 100 Easy and Delicious Coffee Drinks

The First Mess Cookbook

Helvetic Kitchen

The Nomad Cocktail Book

The World Atlas of Coffee

The Ultimate Guide to The Best Coffee Recipes for Any Event

150 Recipes and Variations for Artful Bars, Cookies, Pies, Cakes, and More

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.

I have always associated cold coffee and iced coffee with those coffee chains and their pretentiousness, fancy names, flavorings, and let's not mention the prices. With that said, I hadn't given cold brew coffee a chance. Being in Texas and with our brutally hot and humid summers, especially down here in Houston, cold brew coffee is almost a necessity during those "walking on the sun" days. My first experience to iced coffee was a disaster. On one of those hell on earth days one of the guys ran down to the corner convenience store and brought back several cups of iced coffee for the crew. My first impression? Awful, nothing more than a bitter, watered down version of what coffee should be. When I voiced my thoughts, good old Buck said, "What you expect for dollar Texas Jack?" A few days later, over lunch with a friend at a Pho restaurant, I mentioned my experience when asked if I wanted to try a Vietnamese iced coffee. He said, "Give it a chance Texas Jack." So, reluctantly I caved in. I was served this concoction, a tall glass with a caramel looking drink with ice. After my first sip, and much to my amazement, I was sent to another plane of existence, a parallel universe where, for a moment, I was in culinary bliss. It was satisfyingly rich in flavor and sweet but not too sweet, understated yet it had nuances that I have never experienced before. After coming back to reality, I insisted that I meet the sage responsible for creating such a divine drink. I was taken behind the bar where the barista walked me through the process. I felt that the heavens had parted and I was being allowed to gaze upon some esoteric and forbidden knowledge. It was revealed that it was cold brew coffee, coarse ground coffee steeped in cold water then strained into a glass with a tablespoon of sweeten condense milk on the bottom, stirred, and add ice. The barista explained to me how cold brew coffee has a completely different flavor, even though you're using the same coffee beans when compared to hot brew. With a cold brew infusion process, you have less acidity thus making for sweeter taste. Serving it with ice doesn't affect or

weaken it as it's already cold. Most iced coffees are made from the hot brew method. This method makes for a more bitter drink as the hot water not only extracts the good qualities of the coffee but also the undesirable aspects. Plus, it needs to be brewed stronger to allow for the dilution caused by the ice. After 15 minutes, I soon realize that besides being so simple and easy to make cold brew coffee, cold brewing is a better way for making a higher quality and better tasting coffee. When I returned to my seat, I was asked what my thoughts about cold brew coffee. I said that I had an epiphany about the greatness of cold brew coffee and needed to share it with the Texas Jack Nation. Thus, the reason for this book. The purpose here is to unlock the door to a new way of experiencing coffee the way it should. Dive in and experiment, put your own twist on these recipes and discover a whole new world out there waiting for you.

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.

If you thought the only thing to know about cold-brewing was coffee + water = cold-brew coffee, then think again! The easy brewing method we explore here can be wonderfully pure and simple as the above formula or dynamic and complex by adding layers of flavor infusion. Delve in to the simple lifestyle and fall in love with coffee all over again! Cold-brewing coffee using a mason jar is a healthy, delicious and eco-friendly way to enjoy your morning brew while also saving money. We aim to inspire and help you get the most out of what our infuser can do by offering everything we have learned in this info-packed recipe guide! Valuable information like: *25 recipes for infusion combinations *Quick and unique techniques for classic favorites.*Benefits of cold-brewing.*Roast levels and brew times.*Frequently Asked Questions.Plus! Enjoy bonus content: *How-to videos for a couple of our favorite recipes!*Several helpful uses for your brewed coffee grounds!

101 Barista-Quality Coffee & Espresso Drinks You Can Make At Home!

My Takeya Cold Brew Iced Coffee Recipe Book (Ed 2)

The Barista Book

More Than 100 Tools and Techniques with Inspirational Projects to Make

50 Coffee and Espresso Drinks to Make at Home

Growing, Roasting, and Drinking, With Recipes

More Than 100 Feel-Good Vegetarian Favorites to Delight the Senses and Nourish the Body

Texas Jack's Famous Cold Brew Coffee Recipes

The worldwide bestseller - 1/4 million copies sold 'Written by a World Barista Champion and co-founder of the great Square Mile roasters in London, this had a lot to live up to and it certainly does. Highly recommended for anyone into their coffee and interested in finding out more about how it's grown, processed and roasted.' (Amazon customer) 'Whether you are an industry professional, a home enthusiast or anything in between, I truly believe this is a MUST read.' (Amazon customer) 'Informative, well-written and well presented. Coffee table and reference book - a winner' (Amazon customer) 'Very impressive. It's amazing how much territory is covered without overwhelming the reader. The abundant photos and images are absolutely coffee-table-worthy, but this book is so much more. I think it would be enjoyable for an obsessed coffee geek or someone who just enjoys their java.'

(Amazon customer) For everyone who wants to understand more about coffee and its wonderful nuances and possibilities, this is the book to have. Coffee has never been better, or more interesting, than it is today. Coffee producers have access to more varieties and techniques than ever before and we, as consumers, can share in that expertise to make sure the coffee we drink is the best we can find. Where coffee comes from, how it was harvested, the roasting process and the water used to make the brew are just a few of the factors that influence the taste of what we drink. Champion barista and coffee expert James Hoffmann examines these key factors, looking at varieties of coffee, the influence of terroir, how it is harvested and processed, the roasting methods used, through to the way in which the beans are brewed. Country by country - from Bolivia to Zambia - he then identifies key characteristics and the methods that determine the quality of that country's output. Along the way we learn about everything from the development of the espresso machine, to why strength guides on supermarket coffee are really not good news. This is the first book to chart the coffee production of over 35 countries, encompassing knowledge never previously published outside the coffee industry.

If you're on a first-name basis with your barista but haven't perfected (or even attempted) making caf -quality coffee at home, let Brew show you the way. In this approachable guidebook, author and coffee expert Brian W. Jones demystifies specialty coffee's complexities, teaches you how to buy the best beans and brewing equipment, offers in-depth primers for mastering various slow-coffee techniques (including pour over, French press and moka pot), and supplies you with dozens of recipes for invigorating coffee-based drinks and cocktails. Brew isn't a book for coffee professionals, but rather an indispensable and accessible guide for any specialty-coffee lover who wants to make better coffee at home.

“Filled to the brim with recipes for the most splendidly beautiful cakes, cookies, breads, and tarts I think I’ve ever seen . . . a triumph!”—Ree Drummond, “The Pioneer Woman” Incredible desserts with layers and swirls of flavor that are beautiful and delicious—inside and out When you marble, layer, and swirl doughs, batters, toppings, or frostings, good looks and good taste come together in one total package. Irvin Lin, creator of the popular blog Eat the Love, shows how these techniques open the door to inventive flavor combinations that look as fantastic as they taste. Bakers of all levels will enjoy recipes ranging from easy brownies and bars to brunch-worthy muffins and morning buns to show-stopping cakes and tarts: cinnamon spiral icebox cookies, pistachio-swirl brownies, triple-chocolate pie, multicolored “Neapolitan” layer cake, and more. Lin offers variations to suit any taste (more than 150 recipes total) plus baking and decorating tips throughout on topics like making your own all-natural food coloring, rolling up jelly roll-style cakes, and discovering the magic of browned butter. Readers (and eaters) are sure to ooh and ahh over every dazzling dessert at first glance—and then again at first bite. “Irvin Lin gives home-baked treats a twist, ramping them up with a range of contemporary flavors that are sure to surprise and delight.”—David Lebovitz, New York Times bestselling author of Drinking French “Leave it to Irvin to hit it out of the park with Marbled, Swirled, and Layered. Every recipe is an inspiration! I want to make, and eat, every. single. one.”—Elise Bauer, founder of Simply Recipes

Born in Canada to a Swiss mother, Andie Pilot's earliest memories of Switzerland are from her Bernese grandmother's kitchen. After she trained as a pastry chef in Canada and moved to Bern, she started the website Helvetic Kitchen with a simple goal: to share her love of simple Swiss cooking with her friends in Switzerland and around the globe. This adorable little book features Andie's favorite recipes—some just like her grandmother made and some modern takes on Swiss classics—as well as Andie's illumination of many of Swiss cuisine's curiosities.

Recipes from an Accidental Country Girl

Perfect Iced Coffee: 40 Recipes for Making Great Iced Coffee at Home

A 28 Day Food & Fitness Plan to Jump-Start Your Life with Over 175 Squeaky-Clean Paleo Recipes

I Love Coffee!

The Easy Vegan Cookbook

*Barista Tips * Recipes * Beans from Around the World*

Using Your Mason Jar Infuser

Coffee Obsession

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!

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.

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.

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!

**How To Choose The Right Brew Method For You: Traditional Coffee Brewing Methods
The Pioneer Woman Cooks**

**A Coffee Lover's Companion with Brewing Tips and Over 50 Recipes
101 Entirely Plant-based, Mostly Gluten-Free, Easy and Delicious Recipes**

The Coffee Book

The Blue Bottle Craft of Coffee

Vibrant Plant-Based Recipes to Eat Well Through the Seasons

Paula Deen meets Erma Bombeck in *The Pioneer Woman Cooks*, Ree Drummond's spirited, homespun cookbook. Drummond colorfully traces her transition from city life to ranch wife through recipes, photos, and pithy commentary based on her popular, award-winning blog, *Confessions of a Pioneer Woman*, and whips up delicious, satisfying meals for cowboys and cowgirls alike made from simple, widely available ingredients. *The Pioneer Woman Cooks*—and with these “Recipes from an Accidental Country Girl,” she pleases the palate and tickles the funny bone at the same time.

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!

You are about to discover why the cold brew coffee trend is across the world, as well as the history of cold brew coffee, the benefits of drinking cold brew coffee, various cold brewing methods, and cold brew coffee recipes. Whether you are a cold brew coffee aficionado or have only just begun to enjoy its unique flavor, which is unlike hot coffee, iced coffee, or any other beverage that you have ever consumed, you will find its benefits in this book as you read on.

Follow the ultimate coffee geeks on their worldwide hunt for the best beans. Can a cup of coffee reveal the face of God? Can it become the holy grail of modern-day knights errant who brave hardship and peril in a relentless quest for perfection? Can it change the world? These questions are not rhetorical. When highly prized coffee beans sell at auction for \$50, \$100, or \$150 a pound wholesale (and potentially twice that at retail), anything can happen. In *God in a Cup*, journalist and late-blooming adventurer Michael Weissman treks into an exotic and paradoxical realm of specialty coffee where the successful traveler must be part passionate coffee connoisseur, part ambitious entrepreneur, part activist, and part Indiana Jones. Her guides on the journey are the nation's most heralded coffee business hotshots: Counter Culture's Peter Giuliano, *Intelligentsia*'s Geoff Watts, and *Stumptown*'s Duane Sorenson. With their obsessive standards and fiercely competitive baristas, these roasters are creating a new culture of coffee connoisseurship in America—a culture in which \$10 lattes are both a purist's pleasure and a way to improve the lives of third-world farmers. If you love a good cup of coffee—or a great adventure story—you'll love this unprecedented up-close look at the people and passions behind today's best beans. “Weissman illustrates how the origin, flavor compounds and socioeconomic impact of a cup of coffee are relevant now more than ever. . . . Tagging along behind the main characters in today's specialty coffee scene, [she] travels from the exotic to the expected to artfully deconstruct the connoisseur's cup of coffee.” —Publishers Weekly

Iced Coffee Maker

Dead Cold Brew

101 Astounding Coffee & Tea Recipes with Pro Tips!

The Coffee Recipe Book

Complete Guide To Make Cold Brew Coffee

Marbled, Swirled, and Layered

Hot and Cold Coffee and Espresso Beverages to Make at Home

Techniques, Recipes & Cocktails for Coffee s Hottest Trend

Over 125 full-flavored, plant-based dishes sure to please even the pickiest kids and the hungriest adults For food and lifestyle blogger Andrea Duclos (known as Drea to her friends and followers), “the good life” is a natural, plant-based one. But when she sits down with her husband and their young daughter, what's on the menu? The quick-to-make, tasty creations in *The Plantiful Table!* Here are: Comfort classics made vegan, such as Mac & Cheese and Shepherd's Pie A world tour of flavors, from Garam Masala Pancakes to Bánh Mì Chay Pea Pesto, Mushrooms with Crispy Sage, and other amazing “things on toast” Hearty one-pot dishes, festive Latin American fare, chocolaty treats, smoothies, and more! This sunny, down-to-earth cookbook is proof that eating vegan doesn't mean taking options off the table. Throughout, Drea gives kid-friendly tips so that one meal can feed everyone. Plus, she takes the guesswork out of reviving leftovers. So, from Drea's family to yours—large or small, all-vegan or not—here are hearty meals straight from the earth, perfect for your happy home, every day!

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.

"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

Quick and Tasty Plant-Based Recipes That the Whole Family Will Enjoy Bestselling author Kathy Hester hits the bulls-eye with a brand new cookbook to solve a big vegan dilemma: how to make vegan food that is fast, easy and lip-smackingly delicious. The Easy Vegan Cookbook, packed with 80 recipes, is a must-have cookbook for vegans with ?families, busy schedules, limited budgets and hearty appetites for healthy food that simply tastes good. With recipes like Creamy Broccoli and Potato Casserole and Veggie "Pot Pie" Pasta, readers will have a stockpile of quick recipes that they can count on to be delicious. Additionally, many of the recipes are gluten-free, soy-free and oil-free, for those who have other dietary restrictions or preferences. This cookbook includes chapters such as Make-Ahead Staples and Speedy Stir-Fries, as well as recipes such as Inside-Out Stuffed Pepper Stew, Creamy Cauliflower Pesto Pasta and "Vegged-Out" Chili. No longer will weeknight meal planning be a source of stress. With The Easy Vegan Cookbook, vegans everywhere can enjoy easy, fast and family-friendly recipes for amazing food.

Coffee Brewing Methods

Brew

The Unofficial Aeropress Coffee Maker Recipe Book

Ultimate Cold-Brewed Coffee Recipes

My Takeya Cold Brew Iced Coffee Recipe Book

Cold-Brewed Iced Coffee Recipe

Swiss Cooking

Love Real Food

Popular husband-and-wife bloggers and podcasters (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

Ways To Brew Amazing Coffee: Is It Worth Buying A Cold Brew Coffee Maker?

Guide On Making Cold Brew At Home: The History Of Cold Brew Coffee