

La Cimbali Kwaliteits Espressomachine Nu Te Koop Bij

Rise and shine! From roasts to brews, coffee bean to coffee cup, this "Essential Guide to Your Favorite Perk-Me-Up" gets you into the espresso lane with more than 70 tempting recipes for hot, cold, and spirited coffee drinks, plus treats to make with coffee, and (of course) treats to eat with coffee. Also covers coffee's history, geography, processing and roasting, the art of tasting, and much more. From Caffè Latte to Coffee-Maple Whip, from Irish Coffee to a Midnight Martini, from Mocha Cheesecake to Viennese Sacher Torte, this is the perfect book for any coffee connoisseur!

E.J. Brill's First Encyclopaedia of Islam, 1913-1936

Max Havelaar

What I Know about Running Coffee Shops
Espresso Coffee Professional Techniques : how to Identify and Control Each Factor to Perfect Espresso Coffee in a Commercial Espresso Program

The Little Black Book of Coffee

Through History and Technology to a Complete Understanding

The book traces the development and evolution of the ideas and equipment associated with coffee and tea from their earliest introduction into Europe in the early 1600s.

Professional Techniques : how to Identify and Control Each Factor to Perfect Espresso Coffee in a Commercial Espresso Program

Confessions of a Coffee Bean

When I started a coffee company in April of 1988, my approach to espresso was formed from these two disciplines which can be summed up in a tidy little sound bite: scientific precision guided by artistry. First and always foremost: all information is geared to making an espresso that is characterized by a heavy red-brown syrup called crema. This crema features an intense coffee flavor that is free of bitterness. Ideally, espresso should always taste like the freshly ground coffee smells. Texture is featured always, and should feel like a pair of velvet pajamas wrapped around your tongue. - Introduction.

The Complete Guide to Coffee Cuisine

Espresso Coffee

Coffee, tea, and chocolate are among the most frequently consumed products in the world. The pleasure that many experience from these edibles is accompanied by a range of favorable and effects on the brain that have been the focus of a wealth of recent research. Coffee, Tea, Chocolate, and the Brain presents new information on the

Coffee Floats, Tea Sinks

Coffee

A guide to coffee covers its history, including the evolution of coffehouses and other aspects of coffee culture, along with recipes for different kinds of coffee and desserts.

Coffee, Tea, Chocolate, and the Brain