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Stock Market Investing Tips, Techniques, and Resources



Many Ways to Make Coffee

By: www.BuyOrganicCoffee.org

For coffee lovers there are many ways to make coffee. Espresso is the basis for all [coffee house coffees](#). Coffee made at home is brewed with a percolator or a k-cup. If you are of an age and grew up on a farm you may remember [egg coffee](#) in which coffee grounds are boiled in a large pot and two cracked-open whole eggs are added. Residents of the Colombia coffee growing region, the Cafetero, commonly make pour over coffee by grinding whole coffee beans and putting in a cloth bag and then pouring boiled water over them. Or you may prefer a French press, Ibrick, or café al la olla. Do you add cream, milk, or sugar? Which of the many ways to make coffee is the best?

Best Coffee Beans for the Best Coffee

No matter what process you use to make coffee, better coffee beans make better coffee. The two varieties of coffee are Arabica and Robusta. Robusta is a bigger plant that produces sooner, produces more, has more caffeine, and is less prone to coffee plant diseases. Arabica is better tasting, has superior aroma, is more prone to plant diseases, and has less caffeine. The best coffee beans for the best coffee flavor come from Arabica plants. Fresh coffee beans give you better flavor and aroma so, ideally, you have green coffee beans and you roast just enough each day to make coffee. That is how coffee houses operate. If you buy whole bean roasted coffee keep the beans intact and only grind what you need to make coffee. If you buy ground coffee you should purchase smaller quantities as this is the least fresh coffee. In all cases, [coffee from Colombia](#) is your safest and best choice.

Good Water for Good Coffee

For good coffee make sure to use filtered or bottled water if your tap water has a high chlorine content. A tablespoonful or two is how much ground coffee to use per six ounce cup of coffee. Making espresso takes thirty seconds while a French press system takes about two minutes before depressing the plunger. Drip coffee makers take about five minutes to make coffee. Coffee brews best at about 200 degrees Fahrenheit. Coffee is always best right after it is brewed no matter what method you use to make coffee. In the Colombian Cafetero in Manizales, Colombia at Buy Organic Coffee we make pour over coffee using a cotton bag. Grind the coffee very finely. Boil water and let it rest for a minute before pouring over the grounds.

Coffee from the Coffee Shop

You will need an espresso maker for coffee house coffee. This system forces water at the boiling point through very finely ground coffee. This process results in the strongest taste, higher caffeine content, and a thicker consistency in one ounce portions. By adding steamed milk, you get latter and by adding chocolate syrup you get mocha. If you want Americano, just dilute your espresso half and half with water. Americano got its name

when Europeans realized that post-World War II GIs wanted coffee like their moms made on the farm in Ohio, Illinois, or Iowa, about half the strength of a good espresso.

For more insights and useful information about organic coffee, visit www.BuyOrganicCoffee.org.

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