

Title:

The Different Coffee Variations And How To Make Them

Word Count:

494

Summary:

Ok, so you like to down to your favourite coffee house and order coffees, cappuccinos, café mo

Keywords:

food, drink, coffee, coffee bean, recipe, beverage, caffeine

Article Body:

Ok, so you like to down to your favourite coffee house and order coffees, cappuccinos, café mo

It's the recipe of the coffee and of course the way it looks that factors into the equation. W

We have all had a go trying to reproduce the coffee goodness from the coffee houses at home, t

Cappuccino: This coffee product consists of equal parts steamed and frothed milk and shot of c

Café Mochas: The easiest way to do this is to make it with quality hot chocolate, add a shot o

Lattes: Foam and steam milk to 75 degrees (C). The ratio is worked out as 50% coffee and 50% m

Espressos: We have all had a foul espresso, right?. There are a number of reasons for this. Th

- Finely grind the coffee beans
- You must pack the espresso down firmly
- You must use a high pressure coffee machine or stove top model
- You must not try to make too much coffee at once
- You must see the crême floating on the top of the coffee shot, which is a golden-brown foam
- You must use an appropriate espresso cup to keep the coffee warm

When all is said and done, making coffee correctly is all up to you and the way your flavour b

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