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The Art Of Coffee Roasting

By Catherine Olivia

Could there be anything better than a hot, fresh brewed cup of coffee? As you open that can of

pre-ground Maxwell House Coffee, did you even know that coffee comes in different roasts? Did you know that you can roast your own coffee beans at home? If you think that the aroma of your fresh ground coffee beans can't be beat, get a home coffee roaster, you'll be in Java Heaven.

Roasting the coffee beans is what imparts flavor. Similar to the making of a fine wine or a hand rolled cigar, some consider the roasting of coffee beans as an art. Those that describe coffee use some of the same vocabulary they use to describe wine. Depending on the roast level chosen the beans take on different flavor characteristics. The lighter the coffee bean the less flavor it will have, the darker the coffee bean the stronger the flavor it will have.

There are generally four different categories of roast. A light roast (American) , a medium roast (Breakfast), a dark roast (French), and darkest roast (Italian or espresso). Each type of roast imparts a different appearance to the coffee beans.

When a coffee bean is roasted to an American roast the beans will have a very light color to them and they will appear dry. A medium roasted bean, or Breakfast roast will have a rich brown color and will be oily in appearance. A French roasted coffee bean will have a very oily appearance with the beans appearing very dark brown. The darkest roasted beans or Espresso beans will appear black.

Coffee roasting can easily be done in your home. Depending on the roast that you desire you can roast coffee in five to fifteen minutes. Green beans are available online from a number of sellers, as are coffee roasters. Choose different types of green coffees to sample. Drum roasters are very popular for use in the home. It's best to consider purchasing a roaster as it will give you the most consistent finish to your beans. Some try to roast beans in frying pans, some use hot air popcorn poppers. While each of these techniques will work, as mentioned above they don't give a consistent finish to all the beans and you will most likely be disappointed in the result.

Enjoy!

Article courtesy of

<http://barnies-coffee.com>

A Coffee Roaster For All Occasions

By Julie Carter

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Coffee roasters and those who roast, brew and serve the ultimate cup of coffee are now esteemed professionals within the social fabric of our community at large. A good coffee roaster is a little like a celebrity chef these days, complete with loyal followings, highly descriptive reviews and the ability to command premium prices for their products and services. As coffee continues to grow in elevation from merely a mundane beverage to something of art form, a good coffee roaster has begun to take on a glamorous aura.

But there is a café on almost every street corner or every suburb now and every barista thinks of him or herself as the best roaster on the block. The professional barista is a now fiercely competitive industry and cafes and restaurants across the globe fight to retain the barista that can produce a coffee that will have customers returning time and time again. So, because roasting is everywhere, how do you choose the coffee roaster for you?

Your first question is whether you're looking for wholesale coffee roasters to supply your business, or retail roasters to keep you happily supplied with beans at home. But for our purposes, let's say you're looking for a retail roaster to feed your coffee habit because you are a die hard coffee lover.

One approach is to decide exactly which coffee beans you prefer. Once you have found the coffee beans that you like you can then search for that specific bean. It might take you some time to research this and you might want to join a coffee club so that you can do some extensive taste testing. They will send you a number of coffee varieties each month for a small fee and this gives you the opportunity to try out blends and pure coffees to see what you prefer.

But once you know what coffee you are after, the online suppliers can tell you which of the coffee roasters that carry the beans you are looking for, who has the freshest beans and who has most skill in roasting them to perfection. You might also want to look for coffee bean suppliers that are geographically close to you. By doing so you can be confident that the beans can be delivered faster and will therefore be fresher when they reach your door.

But before you make your final decisions, consider organic coffee as an option. Organic coffee is another choice you might want to make. This coffee is certified to have been grown and processed without chemical intervention and is becoming more and more popular with wholesale outlets. It generally has a mild nutty flavor. It is also becoming popular with celebrities who are eager to adopt the coffee cause. Organic coffee, understandably sells very well in Hollywood.

Now all that is left to do is try several brands of coffee to find out which one you like the best. Enjoy your next coffee!

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