How To Make The Perfect Cup Of Coffee Essay, Research Paper

Process Analysis

?How to Make the Perfect Cup of Coffee?

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It?s the mandatory wake-up call, the focal point of social gatherings, dessert after a fine meal and the notorious drink for last minute cram sessions. Coffee has driven its way to become one of the vital threads in the fabric of our lives. A favorite throughout history, coffee has reached the pinnacle of popularity among Americans. Yet even with the collection of whole beans, flavored syrups, and fancy coffee machines, individuals still strive to reach that ?perfect cup of Joe.? Armed with only one?s skill, the process of coffeemaking becomes paramount. The important steps extend from the first move through the coffee shop to the final sense of satisfaction as the piping liquid touches one?s lips.

The smell envelops and entices the buyer to test its advertised flavor. This is one of the characteristics that determine the level of ideality in the bean. As the customer chooses a particular blend, there are certain factors to consider. Under no circumstance should one lower the critical standard of coffeemaking by promoting a supermarket?s poor imitation of ground coffee. Leaving this horror far behind, the first step into the specialized coffee store brings upon a vast expansion of decision-making. Freshness is the key. The entire piquancy of coffee relies on this component. While deliberating a particular type, the request fore an expert opinion is encouraged. He or she should be trained to answer any uncertainties that arise as you browse. After purchasing the desired coffee, one should understand the rules for storage.

Moisture and refrigerator odors are notorious for assaulting the robustness of coffee beans. An airtight container placed in a cool, dry location promotes the best preservation of these precious particles. Whole beans retain their flavor longer than ground beans, supporting the recommendation to merely grind enough coffee for one use. After these steps, the bean is prepared for a successful grinding experience.

As freshness is the manual needed to break the code of taintless coffee, it is vital to grind the beans immediately before brewing. Most drip coffee machines require a fine grain, which is achieved through allowing the savoring essence of the grounds to be unleashed into the kitchen. The occasional pause to breathe in the alluring fragrance is strongly advocated. These tiny bits of coffee omitting intense aroma are the key to the correct brewing procedure.

When ready to begin one of the final stages, one should be sure to use only fresh, cold water. Coffee consists of 98% water, so the quality of the H20 will drastically affect the taste. A stained pot can also detract from the flavor. Simple rinsing of coffee utensils must be replaced by complete cleansing. Before being taken off the coffee maker, the ?magic potion? should be at nearing the final lapse of its cycle. If served at the beginning or end of the brewing cycle, the coffee will be either too strong or too weak, respectively. These essential brewing steps will determine the delight of those served by this marvelous drink.

Remaining a vital component of everyday life, coffee will continue to pursue a perfected version. Each cup contains a unique personality that will never be reproduced. By following these guidelines, however, the image of an ideal cup of coffee will become closer to reality. One?s success is measured by the size of the smile on one?s face as he or she is served with a great ?cup of Joe.?

Bibliography

none mentioned