

What sort of coffee do you want?



There are three basic ways of roasting coffee...

1. Continental

The coffee is roasted to the point where it begins to burn, the beans look dark brown and shiny. It has a much stronger flavour but a thin liquor. Often drunk in Italy and Spain. Goes well with milky coffee because milk dampens flavour

2. Medium / Strong

Full of flavour, but without the burnt taste. The beans are a medium brown. Goes well with cafetiere or for a medium espresso. Drunk in UK, USA and France. Still quite thin.

3. Medium / Mild

A milder sweeter, sometimes fruity flavour and thick creamy liquor. The beans are smaller and lighter in colour. Easily drowned by too much milk, it is used for mild espresso, black or filter coffee. Drunk in Germany, Holland and Scandinavia where it is often taken with creamer or evaporated milk.

4. Roast it yourself

We have green beans available in the shop and a wide range from our mail order site. People from Ethiopia roast in the traditional way on a frying pan, or you can buy domestic roasters. Either way there are two problems: judging when to stop roasting, and dealing with the smoke, especially from medium strong or continental roast. The smoke can set off fire alarms.



Note: "Bitter" can mean three things. Instant coffee can have a slightly acrid taste, continental roast can have a burnt taste, while mild roast has an acidic taste.

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If in doubt what to get, our staff can advise you.
We normally suggest you split your purchase into two or three different origins or roasts.