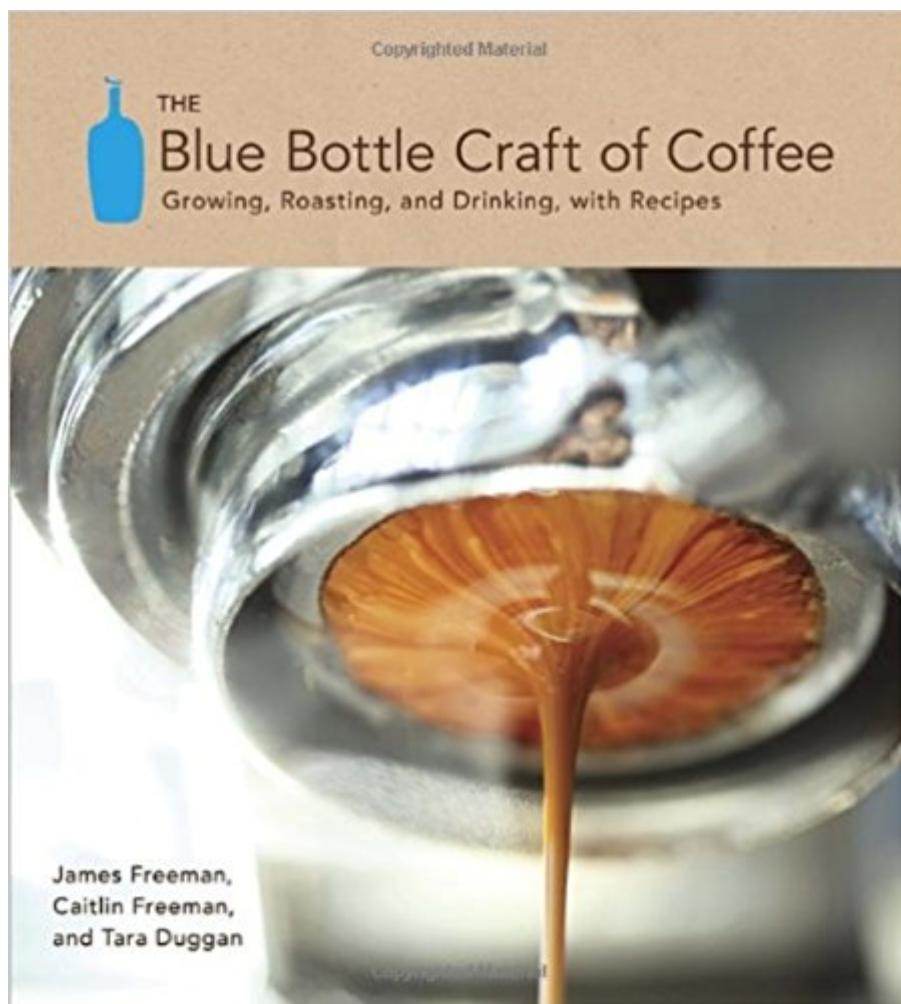


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# The Blue Bottle Craft Of Coffee: Growing, Roasting, And Drinking, With Recipes



## Synopsis

One of the country's most celebrated roasters explains how to choose, brew, and enjoy the new breed of artisan coffees at home, along with 40 inventive recipes that incorporate coffee or taste good with a cup. Blue Bottle Coffee Company has quickly become one of America's most celebrated roasters. Famous for its complex and flavorful coffees, Blue Bottle delights its devoted patrons with exquisite pour-overs, delicious espressi, and specialized brewing methods. Yet as coffee production becomes more sophisticated with specialized extraction techniques and Japanese coffee gadgets, the new artisan coffees can seem out of reach. *The Blue Bottle Craft of Coffee* explains this new world from farm to cup, exploring the bounty of beans available and the intricate steps that go into sourcing raw coffee from around the globe. Blue Bottle founder James Freeman coaches you through brewing the perfect cup of coffee, using methods as diverse as French press, nel drip, siphon, and more to produce the best flavor. For coffee lovers who want to roll up their sleeves and go deeper, Freeman explains step by step how to roast beans at home using standard kitchen tools—just like he did when starting out. *The Blue Bottle Craft of Coffee* also introduces a home technique for cupping, the industry method of tasting coffees for quality control, so you can hone your taste and share your meticulously roasted coffee with friends. Rounding out the book are more than thirty inventive recipes from Blue Bottle pastry chef and former Miette bakery owner Caitlin Freeman that incorporate coffee or just taste particularly good with coffee, such as Saffron Vanilla Snickerdoodles, Stout Coffee Cake with Pecan-Caraway Streusel, Affogato with Smoky Almond Ice Cream, Coffee Panna Cotta, and more. With more than one hundred stunning photographs showing coffee's journey from just-harvested cherry to perfect drink, this distinctive and deep guide to the new breed of amazing coffees from one of the top artisan coffee makers will change the way you think about—and drink—coffee.

## Book Information

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## Customer Reviews

Featured Recipes from The Blue Bottle Craft of Coffee Download the recipe for Biscotti Pizzetta  
Download the recipe for Brown Sugar and Winter Spice Granola

“Once you’ve tried Blue Bottle coffee there is no going back—and thanks to this book, you can now understand exactly why. This be-all book on today’s coffee culture is a how-to and why manual that will thrill coffee geeks, amateurs, and professionals alike. And for those whose experience is that food is an afterthought at a coffee bar, you can now have Blue Bottle’s sumptuous recipes that are like the crema in the cup.” -Danny Meyer, restaurateur and author of *Setting the Table* “Knowing James is like knowing a prophet; my friendship with him opened my eyes to a whole new planet of coffee possibilities. What he’s taught me about coffee changed my world, and this beautiful brew of useful tips, surprising information, and tasty inspiration will change yours, too.” -Mourad Lahlou, chef-owner of Aziza, San Francisco, and author of *Mourad: New Moroccan*

This is the third book I've read on the topic of Coffee, recently. It's also the one which has given me the most insight into the people who grow, roast, and serve this wonderful beverage. I feel a bit transformed, actually. I thought the coffee revolution of the late '60's helped me to appreciate coffee more. I started buying Peet's, ground my own, and experimented with pour over, French Press, and home espresso methods. I was very happy with my morning cup. Then, a new generation of coffee aficionados came along to upset my apple cart. I'm simply blown away by the available information on the global coffee experience; who knew? James Freeman is an artist with an active and clever mind. He can't seem to contain his fascination with producing the most amazing coffee experience on the planet. Kudos, James! Within his book he shares his informed insights thus helping us to better understand coffee growers, roasters, and baristas. In just over a decade (during a severe economic recession, no less...) he also managed to somehow create a world class business with a

unique spin on the most traditional of consumer commodities. Color me impressed! Thanks for sharing!Recently, I started roasting my own coffee. I thought this would be the sole improvement required to update my coffee game. Now, however, I'm aware that there's so much more to explore and understand. Who knew the Japanese had it all going on in terms of pouring coffee? Ever heard of the Nel Drip? Siphon coffee? Swan-necked pouring kettles? Not me, for sure. But I'm totally open to these new coffee experiences. Clearly, the Internet has allowed us to think more globally; even if you don't travel you can expand your awareness. This book, however, has given me exposure to information I somehow missed in my Google searches. I guess there's still some merit in having good non-fiction writers!The abstract descriptions in this book have been exceptionally useful to me, as well. The author goes beyond consideration of times, temps, and the color of beans in order to describe his experiences while roasting, grinding, and making beverages. Some of it's presented a bit tongue-in-cheek, for sure, which I also appreciate; humor helps when you're a learner. If you've ever taken the plunge at writing you'll appreciate how hard it is to convey a sense or feeling via prose. It's often worth the effort, however. If your descriptions do click there can be an AHA! moment for the reader and they'll truly get your point. I can't wait for some of these epiphanies to occur for me. My roasts have clearly not been what you'd call exemplary, at least so far. But it's early days for me and I do feel encouraged to continue.Clearly, we do not all have the requisite time or talent to achieve the excellence of a coffee professional. Then, again, why not see how far you can go on your own? This book is an excellent coaching tool no matter how big you dream. It can also help you define your limits, another useful parameter. Some equipment is simply too specialized or expensive for the average consumer, however; I get it. But there's a lot we can explore, even on a budget, and Mr. Freeman covers it all. Once informed, you are free to make your purchases, settle for less-than-the-best, or leave it up to the professionals. The choice is entirely yours, of course. But why not be informed? Then you can choose wisely.Mr. Freeman also shares stories, his own as well as those of others. Personally, I remember stories far more easily than isolated facts. Stories personalize and humanize our experience. They're fascinating and memorable. They also make for excellent reading. The balance between narrative and factual information in this book is quite exemplary. I found it hard to put down. That's saying a lot, considering I'd already saturated my brain on this topic of late.Overall, I'd say this is a compelling read no matter how much content you care to pursue. You can always come back for repeat visits should you decide to aim higher. There are also those wonderful recipes in the second half of the book, contributions by his wife. I'm sure they will be of interest to many. What's not to like?

Its a very nice read but its more about reading on the experiences and insights of the founders of Blue Bottle Coffee.. the recipes are a bonus and you do learn about coffee, but not as detailed as I expected it. Two of my favorite parts of the book are when Mr Freeman talks about espresso pods with a tad of humor (yes - your Nespresso really taste bad compared to a real espresso machine) and when he explains in detail and "fine tuning" his favorite pour over method - you can tell he loves and breathes his coffee. I guess one can only put so much content into a book of this size. I recommend checking out the World Atlas of Coffee by James Hoffman if you are more interested in coffee beans and their origins. And if you are seriously into coffee and some of its history, you should read Coffee by Robert Thurston - that book, although more expensive, will put you into the barista league of coffee knowledge - check it out at your local library.

As a coffee snob I have always been perplexed why it is so darn difficult to make or get a great tasting cup of coffee, black of course! This book helped me realize that sadly most of us, myself included are drinking stale coffee made from beans that were roasted too long ago or ground way before they were going to be brewed. Now I finally know why it isn't very often that I have had a really outstanding cup (including at coffee houses) which is crazy since I drink it every single day. Thanks for the insight! But wait.....there's a whole lot more in this fascinating journey into the world of coffee!!!

I love the approachability of this book - I read it in between roasting our dark roasts - and it was easy to jump between roasting the coffee and reading a little history about La Marzocco or how they prefer to prepare espresso - a testament, in my humble opinion, as to how easy this book is to read through even for the most novice of coffee enthusiasts. Give it a go, it's one of the more affordable of the bunch too.

Nice book for anyone interested in coffee brewing

This book is a great read. It's extremely informative about coffee and you can tell that James Freeman is really passionate about what he's writing. It's just about everything I expected to read. A bit of background, a lot of information. James's voice really is really apparent, it's almost like he's speaking to the reader in a sense. Definitely recommended.

Really great overview of coffee in all its aspects; I especially love the recipe section at the back with

sweets and snacks that go so well with coffee.

I really liked learning more about the process and some of the inspirational stories behind some of the coffee farm owners. Was surprised by the food recipes which came as an extra plus on my list. Overall a good and quick read for anyone interested in coffee

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