

## 5 New Coffees to Try

Like music or cinema, there seem to be two schools of thought when it comes to coffee. Some consider it simply as a refreshment, little more than a caffeine hit to propel you through the next couple of hours, and something that is available in a small range of disguises from the [vending machine](#). Others, however, consider the consumption of coffee as more of an art form, a reason to be daring and creative with simple and innocuous, but extremely versatile, bean. What follows is a list of interesting coffees for the wannabe coffee connoisseur to try.

### Arabic Coffee

In the Middle East it is quite normal to be a little more creative with your daily coffee. For an ultimate Arabic coffee taste experience, toast some green coffee beans (at first try one part bean to three parts water) in a dry pan until they are golden brown. Set aside, and then grind some cardamom pods (half part for this quantity) in a pestle and mortar and grind the beans until coarse and mix together. Add hot water and bring to a vigorous boil so it froths. In different areas, sugar is standard and added to taste but in others and on occasion not added at all.

### Spiced Pumpkin Coffee

No doubt influenced by the traditions of the east, spiced pumpkin coffee is hearty and a taste sensation. This coffee can be made in your percolator or cafetiere as it simply involves infusing the water with the correct ingredients. Select a quality medium roast coffee, then add half a teaspoon of ground ginger, 2 teaspoons of cinnamon, 3 allspice berries, 3 cloves, and a quarter of a teaspoon of nutmeg. Simply let the water infuse with the coffee and ingredients together, preferably the longer the better.

### Espresso Romano

This modified take of a traditional espresso is a traditional variation from Rome. The difference is simple, serve your espresso with a lemon peel slice by the cup. The lemon is then rubbed on the edge of the cup to add its citrus flavour and is done so in this manner because citric acid added directly to the coffee will usually break up the crema. For Espresso Romano it is best to use the strongest coffee grounds available and to grind them until fine.

### Greek Frappé

In Greece iced coffee is a very typical refreshment on a very hot day, and Frappé is a very easy variation. For extra ease, many people advise using instant coffee, but I don't believe this to be wise. I advise brewing a medium to strong shot of espresso, adding this to a mixer along with perhaps half a teaspoon of sugar for sweetness. Shake until the mixture is foam, and add to a glass filled with ice. Then top up with either milk, water or both to taste.

## About the Author

A variety of [coffee vending](#) machines from Klix, with 35+ drinks to select from including coffee and tea. Simply the widest range of [vending machines](#).

Source: <http://www.spinneykitchen.co.uk>