

BOOK OF COFFEE

Petra Veselá

over 23 000 copies sold

Coffee is a brilliant drink. It invigorates, warms up and helps to create a bond between people at business meetings and private gatherings alike, offering countless preparation possibilities, but also providing opportunities to have fun with it and enjoy it to the full.

Petra Veselá understands coffee. Having won the Czech Barista Championship twice and represented the country in the World Barista Championship, she now organizes the national competition and has become a certified WBC Judge. She used to own a successful cafe, today she mainly concentrates on organizing barista courses (for more information see www.kavovekurzy.cz) together with her husband, British barista Gwilym Davies, winner of the UK Barista Championship and World Barista Championship. His competitive career was as short as can be – only three months in total.

This book introduces readers to the history of coffee, explains how it spread throughout the world and describes the process of its cultivation from growing to roasting and beyond, as there are different types and varieties of coffee, each with its distinct flavor, and the particular taste of the final product is, among other things, influenced by the roasting, grinding and storage methods used.

Another chapter is dedicated to the actual preparation of a cup of coffee. How to grind it correctly? What should a proper espresso or cappuccino look like? What do the names on the drinks' menu actually mean? And how to make a truly great coffee at home? As well as the answers, this book also includes superb recipes for coffee-based drinks, advice for coffee purchasing, storing and preparation, as well as tips for the best cafes.

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