

Gourmet Flavored Coffee Is The Way To Go!

I'm an avid coffee drinker and I love gourmet flavored coffee. Actually, I like most anything related to coffee. I love coffee flavored candy, coffee related gifts, coffee cups, coffee collectibles, you name it, I like it. So, yes I'm a little nerotic when it comes to coffee. If you also love coffee then gourmet coffee is the way to go. The list of flavors you can choose from is so long I could go on and on. So, let's talk about some of the best gourmet flavors.

Well, if you thought that there would be a shortage of gourmet flavors, you would definitely be wrong. In fact, one of my favorite online coffee stores has these flavors available: almond, amaretto, butter cream, butter rum, butter scotch cream, cherry bomb, cherry cobbler, chocolate almond, chocolate cherry, chocolate, chocolate Irish cream, chocolate marshmallow, chocolate mint, chocolate raspberry, cinnamon hazelnut, orange, pumpkin spice, vanilla almond, vanilla nut, and on and on. There should definitely be a flavor available to fit your tastes.

A good gourmet flavored coffee starts with a good solid base coffee like Colombian Supremo and then they add pure flavoring and usually avoid sugar or chemical additives. The resulting coffee can be an extremely flavorful experience. The only downside is that flavored gourmet coffees can be addictive and there are so many to choose from. I've found that I'm always looking for new or interesting gourmet flavors to try.

Of course, any type of coffee you choose, whether it be gourmet or not, will taste much better if you properly prepare. You should always keep your coffee press, coffee maker, etc. as clean as possible because residue left from coffees, especially flavored ones can make the subsequent batch taste a little off. I usually try to clean all my equipment each time I make coffee. This may seem a little over the top, but when I go somewhere and notice a brown stained glass carafe then I know I probably shouldn't be drinking coffee there, especially if it's gourmet flavored coffee. Keep in mind that water is very important as well, so always use cold, filtered water so that your water does not add any of its own flavor to the coffee. I also believe that you should buy coffee bean rather pre-ground coffee. It will last much longer and have much better flavor. Of course you may need to purchase a coffee grinder in order to do this but it will be well worth it. When grinding the coffee bean use only what you need because the coffee will last longer in bean form than it will ground. So, for coffee lovers, freshly roasted, freshly ground gourmet coffee is simply the only way to go.

About the Author

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