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Caffe Di Artisan Review



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Caffe Di Artisan

I am so lucky to work with Caffe Di Artisan this month. If you haven't heard about them, then let me tell you about a revolution you should join.

How often have you walked into a coffee shop and been forced to buy an overpriced, burnt coffee? Untrained barristers are often known to commit the sin of over-extraction ('espressing' too much water through the coffee grounds) and using water that is too hot, which burns up the delicate flavours of the coffee! The result of this alters the taste of the coffee and makes it taste burnt, bitter and you never get a consistent cup of Java! Lets not even think about other elements that can corrupt your coffee from not achieving the right grind, not maintaining freshness (the most prized aromas in coffee are lost after the grinding process if not used within 15 minutes), not working out the correct pressure on the machine's pump, and not completely removing all the bitter residues left inside the machine after each cup is served. The result? You are fobbed off with a very expensive, poor quality cup of coffee!



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Now I love my coffee, I want access to it whenever I feel like it, so some of you may think, buy a home coffee machine. With so

many on the market you'll find the perfect one. But I'm just a poor food blogger, have you seen the price of them?! Not to mention how expensive the pods are! Worse than that, they produce low quality coffee. You see the pressure level is usual set to cause under-extraction. Under-extraction means you haven't taken enough flavour out of the coffee grinds. There's still a lot left behind that could balance out the undesirables like sourness, a lack of sweetness or even saltiness. Also the pods themselves don't have freshly ground coffee in them and then they sit on the shop shelves for god knows how long. So the coffee you're making is stale! And worse still, is that in time, deposits build up in the entire machine piping, which degrades the coffee further. Coffee oils will keep coating the internal pipes of a coffee machine making it degrade. The oil then turns rancid, and that stuff will melt under heat and mix with your freshly brewed coffee and give you gastric irritation. And if that didn't make you shudder, these coffee machines are an absolute favourite hangout for germs, algae and mold unless you are a cleaning god!

And lets not discuss Instant coffee because it's not actual coffee its just a mixture of wood husk, Robusta powder and artificially infused coffee aroma.

'So what's left?' you must be screaming in despair. Well welcome to the revolution my friends and let me introduce you to Caffe Di Artisan. And this is what they look like, little pots of liquid gorgeousness.



Caffe Di Artisan' process to create these liquid pods, is to select the right type of water, the right type of fair trade bean (sometimes direct from plantations because they are so rare), the right grind and finally the careful distillation through a unique micro-filtration system to create a perfect shot of coffee. And even better, you don't need any machines to create high quality cups of coffee with these apart from a cheap battery operated frother you can get anywhere, though you could use a whisk if you really want to avoid machines. This is honestly coffee elixir to make you hum in pleasure.



I was lucky enough to be given a selection of their coffees to try so I want to show you what I did with them. First I tried the Raro shot in a cappuccino. It's a South American Single Origin Arabica, sourced from the Colombian highlands. I found its got a zesty and nutty flavour. To make it, I poured the coffee shot in my mug, frothed it a bit with my new frother toy, then heated some oat milk in a jug and frothed that, then I poured it into my coffee mug. Boom, cappuccino. So easy and with a bit of practice maybe I could even make fancy patterns in the foam like some barristers.





Latte time. And for this I chose Asmara, an Ethiopian Sidamo Single Origin bean, grown at a height of 4,500-7,200ft. I made it by, pouring the pod into my glass, frothing it a little. Then I heated some Almond milk, gave it a quick froth then poured it in. Latte in seconds. This coffee has a no nonsense taste but also it's a bit fruity too. A grown up coffee to give a bit more gravitas to my light latte.

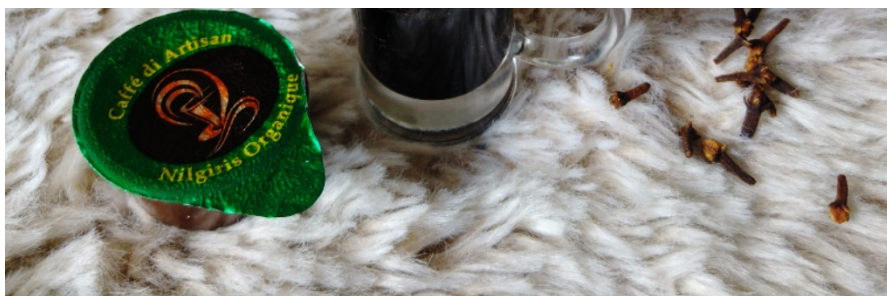


With the Vilasita, an Indian Single Origin bean that is shade-grown, sourced from the highland estates of Coorg, I made a frappuccino. This is honestly one of favourites among the selection. On a hot day this drink had me dancing through my hallway with joy. It's liquid velvet, strong, chocolatey and spicy. I made this by pouring cold rice milk into a glass, adding a squeeze of agave and then whizzing it with my frother, then I added just one shot of coffee and stirred. Pure perfection. £5.99 for 10 pods! That's basically 60p for a frappuccino! Need I say more?



Espresso anyone? I used the Nilgiris Organique, from the blue mountains of south India for this. Simply pour out a little, froth it, then pour out the rest, fill the pod with water and pour it in, then microwave for 5 – 10 seconds and that's that. This is a strong coffee to wake you up for the day but it is in no way harsh. Smooth and sinful is how I would describe it.





And lastly for this beautiful Americano I used Malabar. Green beans exposed to rain laden winds on pristine beaches to make them acquire unique notes. Just pour in the shot and add hot water to make it. This is my all time favourite, it tastes like dark chocolate and berries and feels like its wrapping around me like a wonderfully dark hug. Ecstasy.



So these are my parting words. Don't get sucked into this hipster movement of pricier and pricier machines that produce bad coffee! Don't follow the herd into trendy cafés that give you burnt coffee! Don't drink Instant! This is a call to arms! Resist! Join the rebellion! Buy Caffe Di Artisan, award winning coffee that is revolutionising the industry. Power to good coffee! Power to Caffe Di Artisan.

Go to their website to find out more information and how to buy their products. And follow their crusade on social media too, here are the links you need.

www.caffediartisan.uk/
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