

Roasting Coffee at Home

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Buy whole dried coffee beans. Dry them again in the sun, to remove any moisture. Place a tawwa, on a lit stove, and heat it. Place coffee beans on the hot tawwa and roast them, till you get the coffee aroma. Cool the beans. Put them in a Coffee Grinder, (a dry grinder attachment to the Kitchen Mixer) and powder the roasted beans. Store the coffee in a glass jar, and close the lid tightly.

Use one or two tablespoons of coffee for two cups of water. (Use quantity to your taste). Boil the water, and then add the coffee and allow it to cook till you get a nice coffee aroma. Then put the stove off and allow it to cool. When the coffee sediment has settled down, pour the top liquid into cups, and add milk and sugar and serve.

Alternate method is to use a Coffee Percolator available in the markets. Use the instructions of the appliance.

For more information of the Coffee Bean, read **Glossary/Plant Derivatives**.