

ii) Read the following passages about preparing coffee and choose the best answer (A), (B), (C) or (D) for questions 48 to 55. (8 marks)

Brewing the perfect cup of gourmet coffee is not difficult, just follow the steps ...

1. BUYING AND STORING COFFEE:

Buy best quality coffee beans or ground coffee from small specialist retailers rather than supermarkets. If you have a coffee grinder buy your coffee as beans and grind them yourself, that way you can always be certain of fresh product. If you don't have a grinder, a vacuum-packed blend is the perfect choice.

Here are a few tips on the best way to keep our (or any other) coffee fresh for as long as possible:

- Although air is indispensable to us humans, it's ground coffee's 'public enemy no 1' as it deteriorates rapidly once exposed to air. So only open a vacuum pack when you are ready to use it and transfer the contents to an air-tight container (preferably glass) immediately.
- Store in a cool dark place, preferably not in the refrigerator and not near strongly aromatic foods as both ground coffee and coffee beans are easily tainted.
- Consume within 2 weeks to enjoy it at its best or within 7 days to enjoy it at its very best. If you wish to store for longer, freezing in an air-tight container protects both flavour and aroma for up to 3 months.

2. COFFEE MAKERS

Everyone has their own preferences when it comes to making good coffee, however for simplicity of use and the quality of the coffee it produces, a good cafetière is difficult to beat.

3. WATER FOR COFFEE

Coffee connoisseurs recommend using refrigerated bottled spring water for coffee making, but if you are using water from the tap, run the water for a few minutes until it runs cold – the colder the water the more oxygen it contains and the more oxygen in the water the better the coffee. **DO NOT** use tap water with an odour or pronounced taste. Some tap water is highly chlorinated with a very distinct taste and odour. If you are unfortunate enough to live in one of these areas it's well worth doing as the connoisseurs do and using a good bottled still spring water (not mineral or carbonated water) – you will be amazed at the difference.

4. COFFEE TO WATER RATIO

For our coffee blend, we recommend 1 level tablespoon of ground coffee per cup. This will give a strongish brew. For even stronger coffee use rounded or heaped tablespoon measures. For weaker coffee use dessert spoon measures or reduce the measure by 1 cup at a time, ie 4 tablespoons in a 5-cup capacity coffee maker. Experiment to learn your preference but note that ratios will vary for different coffees and remember, although not ideal, you can always add more fresh boiled water if it's too strong, but you can't make a weak brew stronger.

5. BREWING YOUR COFFEE

This method is for a cafetière but will suit other types of coffee maker.

- Put the kettle on and while it heats up warm the cafetière by putting the container (without the metal bits) in the microwave for a minute or two. For metal containers or if you don't have a microwave you can use a warm oven or hot water but remember to dry the container before the next step.

- Measure the coffee into the container using the above formula.
- When the kettle boils switch it off and leave it for about 10–15 seconds or so. Unlike tea, for best results coffee should be brewed with water that's just off the boil.
- Fill the cafetière to within about 1" (2 cm) of the top with the boiled water. Stir and let it brew.
- After a few minutes, when the coffee grounds start to settle, push the plunger down smoothly until fully depressed. If you feel resistance don't try to force it; wait a moment for the pressure to dissipate.
- If you've done it correctly the coffee is now brewed to perfection with a lovely thick, creamy froth on the surface, it smells wonderful too and is now ready to pour.

6. SERVING YOUR GOURMET COFFEE

Unlike commercial coffee which is deliberately served scalding hot to mask the bitterness of low grade blends, the subtle flavours of our coffee improve and mellow as it cools. We recommend using a tea cloth or cosy to keep coffee warm and ensure it cools gently. If the coffee is too cold, try warming your cup (in the microwave or hot water?) not the coffee. It's far better to have the coffee go cold and gently reheat it than use a hotplate. If you must use a hot plate, leave the coffee on it for no longer than 15 minutes or so, or it will start to burn and go stale.

7. FINALLY

Clean your cafetière or other coffee maker thoroughly in fresh hot water after every use, as old coffee residues or highly perfumed washing up liquid can taint the flavour. The care you take will only increase the ultimate pleasure of your coffee experience.

(48) Coffee is best bought

- a) from small supermarkets.
- b) ready ground.
- c) as beans.
- d) in vacuum packs.

(49) Coffee can be

- a) left in contact with air.
- b) left for more than three months.
- c) left in contact with food.
- d) left in cold conditions.

(50) Water for coffee should

- a) be oxygenated.
- b) be cool.
- c) have a distinctive taste.
- d) be bottled.

(51) For weaker coffee, it's best to

- a) experiment.

- b) alter the measures.
- c) add more water.
- d) use a different coffee.

(52) If you're using a metal container, you shouldn't

- a) wet it.
- b) warm it.
- c) put it in a hot oven.
- d) remove the metal.

(53) When making coffee, you shouldn't

- a) rush it.
- b) use boiled water.
- c) disturb the grounds.
- d) depress the plunger fully.

(54) Some coffee is served hot

- a) to improve the flavour.
- b) to make it less bitter.
- c) to disguise the flavour.
- d) to stop it tasting stale.

(55) This text is

- a) a newspaper article.
- b) a chapter in a cook book.
- c) an advertising feature.
- d) an article in food magazine.