

Roast your own coffee

When you roast your own coffee you end up with the freshest and most flavourful beans. It's not difficult and doesn't require any specialist equipment. It's also an incredible amount of fun!

You need:

an oven

a roasting pan

a metal or ceramic bowl (it needs to be able to hold really hot coffee beans)

1. Set your oven to a really very hot 215-225°C and make sure it's on fan bake.
2. Spread your green beans evenly over the roasting pan. It's important that the beans are in a single layer and not piled up.
3. Put the beans into the hot oven, turn the extractor fan on and open a few windows—smoke is a normal part of this process.
4. Watch your beans like a hawk. They will start to turn yellow, then brown and then dark brown. You want them all evenly coloured, so if your tray starts to look patchy then take it out and give the beans a few shakes to move them around. A nice even colour is what you are after.
5. After a while the beans will start to make a cracking noise and the surface of them will go shiny as the oils come out of the beans. There will be a fair bit of smoke now, but again, this is all normal. If you prefer a milder coffee you can stop roasting at this point.
6. Keep watching and shaking the pan occasionally. The cracking noise will stop.
7. After another 2-4 minutes the beans will begin cracking again. This is the point to which most coffee is roasted because it is the point at which the flavour and aroma is at it's maximum. You can roast more to enhance the bitterness if you like, but be very careful not to burn the beans to a crisp.
8. Pour the aromatic, shiny beans into a bowl, put them on a rack or pot stand (they'll be incredibly hot). When they have cooled, take them outside and swirl them around while you blow on them to remove the fine chaff.
9. Cool completely, grind, brew and enjoy!

