

Byron's Maracaturra Coffee & The Smart Coffee App Review



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Guys, today I just wanted to post an interesting article on coffee. Coffee as we all know, is the second largest traded

commodity in the world only next to petroleum. Coffee is a very luxurious beverage and is a powerful source of antioxidants. In fact 80% of Americans get their daily dose of antioxidants only from coffee. As the demands and tastes of today's consumers evolve and mature, coffee harvest, roasting, tasting, varietal influences like Arabica, robusta, caturra, bourbon, geisha and methods of processing whether it is washed or natural processed, all play a tremendous significance in the taste of the end beverage called coffee.

With million varieties to choose from, today's customer who is fairly new to this world of coffee can find choices available in current day market very overwhelming. So as an answer to this dilemma, I got introduced to this app called " Smart Coffee". The Smart Coffee App is a really neat little app for coffee lovers and new drinkers alike to deepen their experience with coffee and truly understand what goes into crafting a perfect cup of coffee.

Smart coffee app review

Smart coffee app logo



About Smart Coffee



The Smart Coffee App is free to download and it is created by specialty coffee pioneer Paul Katzeff of the thanks giving coffee company and is designed to assist and introduce both new and old coffee drinkers to the amazing world of speciality coffee.

Smart app features

- **Smart Coffee:** Find your perfect cup by selecting the flavor profile you prefer in coffee.
- **Coffee 101:** Begin your journey to think and drink like a coffee professional.
- **Glossary:** Learn coffee lingo that will deepen your understanding of coffee.
- **Picture Gallery:** Browse photos from Paul Katzeff's 40 year journey to find the finest coffees around the world.
- **Blending tool:** Learn how to create your own custom blend at your market's bulk coffee bin.
- **Blend Archive:** Recall the blends that have been recommended to you via Smart Coffee.
- **Buy Now:** Find ready-made or custom coffee blends from

Thanksgiving Coffee that fit your exact flavor preferences.

How to use smart coffee app



Smart Coffee App is a tool that helps coffee lovers deepen their understanding of coffee, its flavors, and how to create their own blends customized to their specific taste preferences.

In addition to learning coffee in general, it helps you learn about processing, varietal influences, effects of roasting on the taste of coffee. It helps you choose and customize your order by a very educated approach. In my case, I like coffees with heavy, mellow and buttery mouthfeel, with berry like acidities and with fruity, spicy and berry like flavors or you may like bright and lively mouthfeel, citrusy and bright acidity and smokey, earthy and nutty flavors. Whatever the taste might be, smart coffee app helps your journey in fulfilling the search of the perfect cup, a fun filled one. Smart Coffee app was certainly both entertaining and educative buying experience that made both the purchase and the consumption of coffee, a very rewarding experience.



The smart app recommended me **Byron' s Maracaturra natural from Nicaragua**, based upon my customized needs. It is a rare heirloom coffee known as Maracaturra. Though the origin of the coffee are not known, they are thought to be naturally occurring cross between maragogipe(rare mutation of arabica) and caturra, one of the original African arabica cultivars planted throughout Central America.



I ground this Nicaraguan coffee using antique coffee grinder and I brewed this coffee as a pour over using Hario V60 and brewed using full immersion method using Eva solo and Aero press. Both were excellent. This coffee tasted really sweet, full of floral flavors and tasted like berries and fruity notes like those coffees from Ethiopia , though this was a Central American coffee. I think this could be due to the result of natural processing as supposed to washed processing .I am really impressed with both the coffee and a coffee app and amazed how well this works. The app suggestion are right in line with the coffee flavor and roast profiles I demanded and certainly a wonderful tool to help people on their journey to find the perfect cup of coffee.



Smart coffee app video

Tags: [coffee](#), [the smart coffee](#), [best coffee to drink](#), [how to find best coffee](#), [coffee review](#), [the smart coffee app review](#), [coffee app review](#), [Byron' s Maracaturra natural coffee](#), [Nicaragua coffee](#), [nicaragua coffee taste and review](#), [the smart coffee app](#)

Mushroom and Tricolour Pepper Pasta Recipe



Mushroom and Tricolour Pepper Pasta Recipe is a delicious, colourful and flavorful pasta dish. The cooked pasta is tossed with cheese, bell peppers and mushroom, seasoned with Italian

herbs and garlic. Here I used penne pasta, you can use any variety of pasta. I have used tri colour bell pepper and mushroom in this pasta dish, you can use any vegetables of your choice and customize the recipe. This penne pasta recipe with pepper and mushroom is an easy, satisfying and comforting meal. You can have this pasta for breakfast or lunch or dinner.

Ingredients for Mushroom and Tricolour Pepper Pasta Recipe

Preparation Time: 20 mins Cooking Time: 10 mins Serves: 2

- 1 Cup of Uncooked Penne Pasta
 - 1 Yellow Onion, Chopped
 - 2 Garlic, Chopped
 - 5 Baby Bella Mushroom, Sliced
 - 6 Black Olives, Sliced
- 2 Tbsp of Chopped Red Bell Peppers
- 2 Tbsp of Chopped Yellow Bell Peppers
- 2 Tbsp of Chopped Orange Bell Peppers
- 3 Tbsp of Shredded Triple Cheddar Cheese
 - 3 Tbsp of Parmesan Cheese
 - 1/2 Tsp of Dried Oregano
- 1/2 Tsp of Black Pepper or to taste
 - Salt to taste
 - 1 Tbsp of Olive Oil

Method for Mushroom and Tricolour Pepper Pasta Recipe

- Cook pasta according to packaging directions. Drain the pasta and keep it aside.
- Meanwhile in a large skillet, heat oil, add onion and garlic, saute this until it turns golden brown.
- Add tri colour bell peppers, mushroom, oregano, salt and pepper, saute this for 3 mins in a high flame.
- Reduce the flame, add cooked pasta, cheddar cheese. Stir well with veggies for a min.
 - Finally add black olives and parmesan, mix well.
- Yummy tri colour pepper pasta with mushroom is ready to serve.

Tips

- You can use any kind of pasta like fusili or rigotoni or farfalle.
- Add any kind of cheese like gorgonzola cheese or feta cheese or just use parmesan cheese.
 - If you love cherry tomatoes, add them.

Pasta with peppers & mushroom



Tags: [Mushroom and tri colour pepper pasta recipe](#), [tri colour pepper pasta](#), [make tri colour pepper pasta at home](#), [tri colour pepper penne pasta recipe](#), [penne pasta recipe with mushroom](#), [pasta recipe](#), [vegetarian pasta recipe](#), [lunch pasta recipe](#), [pasta recipe with cheddar cheese](#)

Strawberry Banana Smoothie Recipe With Milk

Strawberry Banana Smoothie



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This Strawberry Banana smoothie recipe is quick, healthy and easy to make smoothie. This smoothie is not only creamy & delicious but they are rich in vitamins, minerals and anti-

oxidants. You can also make strawberry banana smoothie with vanilla flavored yogurt. For vegan version, add almond milk or soy milk in place of yogurt or milk. If you like strawberries and banana, then you will definitely love this yumilicious smoothie. You can serve this low-fat refreshing drink for breakfast / lunch / dinner.

How to make Strawberry Banana smoothie recipe

Ingredients for Strawberry Banana smoothie recipe with milk

Preparation Time: 10 mins Blending Time : 5 mins Serves: 2

- 6 oz (170 gms) of Strawberries
 - 1 Ripe Banana
 - 2 Tsp of Honey
- 1/2 Cup of Full Fat Milk

Method for Strawberry Banana smoothie recipe with milk

- Wash the strawberries.
- Place strawberries, banana, milk and honey in a blender. Blend it to smooth purée.
- Pour it into a serving glass.
- Yummy strawberry banana smoothie is ready to serve.

Tips

- Serve with ice cubes or ice cream.
- If your smoothie is thick, add little more milk.
- If you got leftover shake, pour it into a pop mould or ice tray.
- Replace honey with sugar or agave or maple syrup

Strawberry Banana Smoothie with Milk



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Tags: [strawberry banana smoothie](#), [strawberry banana smoothie recipe](#), [make strawberry banana smoothie recipe](#), [prepare strawberry banana smoothie recipe](#), [strawberry banana smoothie recipe with milk](#), [strawberry banana](#)

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