

[54] **METHOD FOR PREPARING AN ESPRESSO-TYPE COFFEE BEVERAGE**

[75] **Inventor:** Richard Forquer, Glendale, Calif.
[73] **Assignee:** Fulcrum Enterprises, Cayman Islands
[21] **Appl. No.:** 767,486
[22] **Filed:** Aug. 20, 1985

[51] **Int. Cl.⁴** A23F 5/24
[52] **U.S. Cl.** 426/433; 426/432;
426/474

[58] **Field of Search** 426/432, 433, 474

[56] **References Cited**

U.S. PATENT DOCUMENTS

2,338,608 1/1944 Weisberg 426/434

OTHER PUBLICATIONS

Sivetz, Coffee Origin and Use, 1973, Coffee Publications: Corvallis, Oregon, Chapter Six—pp. 9a, 9b, 12, 19–21, FIGS. 6–10 to 6–15.
“The Coffee House of Today,” Jun. 1960, The Coffee Brewing Inst., Inc., New York Publication No. 122, pp. 5 to 7.
Winston et al, The Structure and Composition of

Foods, 1939, vol. IV, John Wiley & Sons; New York, p. 139.

Primary Examiner—Joseph Golian
Attorney, Agent, or Firm—Poms, Smith, Lande & Rose

[57] **ABSTRACT**

A method is disclosed for preparing an espresso-type coffee beverage having an appearance, flavor, texture and aroma like that of freshly-brewed espresso coffee, without the use of conventional espresso coffee machines. The method comprises the steps of brewing, at a reduced temperature and pressure, an aqueous solution of the extract of a roasted and ground espresso-type coffee having a percentage solubles concentration of between 3–4%, cooling the extract thus produced to a temperature between the freezing point of the solution and 45° F., whereby the solution is rendered storable under refrigeration for extended periods, and injecting steam into the solution to heat the solution to serving temperature and to froth the solution to produce a head of the characteristic froth on freshly-brewed espresso coffee. Derivative beverages based upon the espresso extract and the steaming method are also described.

11 Claims, No Drawings