



Recipes by Peter

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My review of the new Ninja Luxe Café machine:

As most of you know, I am USUALLY a late adapter to any new product on the market and, to be honest, I over think many things in life in general. However, I am a self-proclaimed coffee addict and when I saw that Ninja had developed a new semi-automatic espresso/coffee maker, well I was super intrigued. After watching the videos on the Ninja website, I ponied up the money (\$500) to buy the new Ninja Luxe Café machine.

As we know, Ninja has been in the coffee machine business for a long time, but their machines NEVER made **real espresso**! They made darker, stronger coffee, but never properly pulled true espresso. The Ninja Luxe Café has changed this for the better!

I have a LOT of experience with coffee and espresso machines. I have a Nespresso machine, a Keurig and a super automatic Jura espresso maker, and all these machines do very well - for their purpose!

In my opinion, Nespresso makes delicious coffee and espresso drinks, albeit a bit frothy and not great for cold espresso drinks. The Keurig makes great classic coffee, and the Jura super automatic machine makes great espresso, but the Jura machines start out at \$1300 and quickly go up to more than \$5,000! I have had all these machines for many years, and I will continue to use them.

What impressed me the most about the new Ninja Luxe Cafe is that it combines the burr grinder which weighs and grinds the coffee beans based on the drink you are making, the espresso/coffee brewer and the milk frother/steamer into one unit – WITHOUT the \$1500-\$5000+ price tag of similar machines.

What are the Pros of the new Ninja Luxe Cafe: It's easy to set up, learn and use. It has a very user-friendly interface. The machine weighs and determines the amount of coffee and the coarseness of the grinds based on the drink you are making. Depending upon beans (of course) it makes super good and properly pulled strong espresso drinks, cold press and cold brew coffees.

I love that I can automatically adjust the frother to 4 different thicknesses, including one mode for cold froth for cold drinks! The milk frother also allows you to choose from dairy and plant-based milks.

What are the Cons of the new Ninja Luxe Cafe: This does not affect me but if you want to make espresso drinks **AND** regular coffee drinks in this machine, you'll need to swap out the beans each time (unless you want to use espresso beans for classic coffees.) Swapping the beans is easy enough, but a pain in my opinion because you'll have to brew a couple of 'test coffees' each time you change the beans. With this in mind I think this machine is more for espresso-based drinks and you should keep the Keurig for regular, classic coffees.

The machine does not allow you to use pre-ground coffee. I don't use pre-ground coffee very often, but when I have a friend who comes over who needs me to use decaffeinated coffee, the ability to use pre-ground beans for that purpose would be better, but I'll have to use one of my other espresso machines or the Keurig for them.

Could I change out the beans to decaffeinated beans? Sure, I could. Am I going to? No.

Quick, funny story: On occasion one of my dear late friends would come to our home for dinner, and she would also join us for a Sunday brunch when we had them. After one of our dinners, she made a big deal about needing decaffeinated coffee and I did not have any. I felt bad about this.

On another occasion she joined us and some friends for a Sunday brunch. I realized at the last minute that I did not have any decaffeinated coffee so I quickly drove to the nearest supermarket and bought some decaffeinated coffee for her.

After the brunch I was making espressos and coffee for our guest, and I told my dear friend that I had run out and purchased decaffeinated coffee just for her. She says to me "I'll have regular espresso please; I only need decaffeinated coffee at night after dinner because the caffeine will keep me up if I drink it late at night." Lesson learned. They can bring their own decaffeinated coffee.

Who is this machine good for, and who is it not good for? This machine is great for people who enjoy **true** espresso drinks, cappuccinos, flat whites, lattes. It's also great for cold brew coffees without the hours long wait while the cold brew coffee steeps in the refrigerator.

This machine is not great for those who just want to have a classic coffee and the **occasional** espresso drink because you'll need to change out the beans and do a few tests each time you change the beans so the grinder can get the correct size of grind you need set in the system.

What about you? Have you bought the new Ninja Luxe Café machine? If so, what are your thoughts? Leave a comment on this video. Please remember to subscribe and please become a supporting member of the channel!

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