

FRENCH PRESS

BREWING GUIDE

1. Boil the kettle.

2. While the kettle is boiling, weigh out your coffee. 75g per Litre.

3. Take the already boiled water and warm the cafetiere.

4. Grind the coffee, you're looking for a coarse grit style of grind, much coarser than previous brewing methods.

5. Pour away the water from the cafetiere. Place on the scales and add the coffee, pour in 200ml of water and leave for 30 seconds.

6. Stir the grinds and add the remaining 550ml to the brew, leave for a further 4 minutes.

7. Warm the mug with hot water.

8. Take a spoon and break the crust formed on top of the cafetiere, stir just once. Take another spoon and remove the remaining grinds from the carafe.

9. Place the plunger on top and wait 10-15 seconds.

10. Plunge, pour and enjoy!

