

Plunger / French Press



A Plunger, or French Press, is a glass or metal container in which coffee is made by steeping the grounds in hot water. Once brewed, a fine mesh filter allows you to push the extracted coffee grinds to the bottom, resulting in a grind free coffee

1. Preheat plunger with boiling water and pour out.
2. Add one Tablespoon of coarsely ground coffee per cup and pour in water, just off the boil.
3. Stir and place lid on top on top of plunger, but do not depress.
4. Leave to brew for 3-4 minutes
5. Depress the plunger rod slowly and gently to move grinds to the bottom of the plunger.
6. When pouring into cup, keep a slow and steady stream to lessen the amount of grinds in the cup.
7. For a stronger brew simply add more coffee or increase brew time.