



## HOME BREWING GUIDE CAFETIERE

The Cafetiere or French Press is a classic “full immersion” brewing method and is perfect if you enjoy a fuller, bolder cup of coffee.

### Recommended Recipe

55g of coffee/ 1000ml of water

### Brew Time

4 minutes (from contact of water to coffee)

### Grind Size

coarse



### 1. Weigh (& grind coffee if using fresh)

Weigh the quantity of coffee suitable for the size of your Cafetiere. A 3 Cup Cafetiere will be approximately 350ml, 8 Cup is usually 800ml.

Grind your coffee fresh and to a coarse grind size – like heavy grained kosher salt.

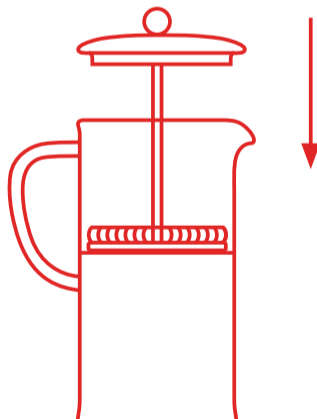


### 2. Pour in the water

Slowly pour in your water using circular motions, ensuring all the coffee grinds are evenly wet (you can give the coffee a stir if there are any lumps of dry grinds to encourage even extraction).

Leave the coffee to brew for about a minute before giving it a further stir.

Leave for a further 3 minutes.



### 3. Plunge your coffee

Set the plunger and lid onto your cafetiere and slowly press down.

The plunger should lower smoothly without much resistance.

If this isn't the case your grind size might be too fine or you may have too much ground coffee in your cafetiere.



### 4. Pour & enjoy!

Coffee grinds work like a teabag (leave them in contact with the hot water too long and you'll end up with a bitter and over extracted cup) so once plunged, pour your coffee straight away and enjoy!

