

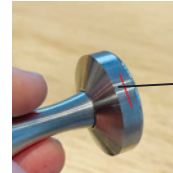
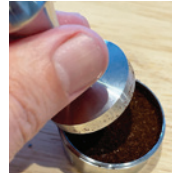
PODSTAR[®]

How to make a perfect Lavazza reusable coffee pod coffee

1 Use the right grind.

The best place to start is with our Star Eco Coffee. Not only is it delicious and ethical – organic, fairtrade or rainforest alliance accredited! – but it is also ground to the perfect capsule grind. If you don't have Star Eco Coffee, consider getting some, at least to start you on your reusable pod journey, or get your café or favourite coffee roaster to grind to a fine-to-medium fine grind - also known as a stove top grind.

2 **Fill your Pod Star capsules** with a scoop, or spoon, and tamp the coffee into the pod as you fill it, compacting the coffee and filling it almost to the top. Leave 50% of the depth of the tamper base at the top. Now you can put the lid on.



Tamp firmly & leave this much at the top of the pod to allow the lid to be screwed on.

3 Repeat step 2 with a second Pod Star capsule.

Two filled pods work a whole lot better when using refillable capsules for a few reasons and this is why we highly recommend using two filled pods per cup:

- Reusable pods hold slightly less coffee than disposable pods.
- Reusable pods are not gassed to create pressure like disposable pods.
- The coffee you use in reusable pods is pure and doesn't contain cheap, flavour enhancing coffee powder or robusta beans.



You will need 2 pods and a tamper

4 Now you're ready to run your pod machine.

Put the first pod into the machine and press the pour button on your machine. Watch the pour. It will start off rich with dark coffee colour, and then there will be crema followed by blinding. (see photo's to the right for reference)

Blinding is when the coffee coming out is mostly water. You don't want this in your cup, it just dilutes the coffee, so stop the machine at the point that the water starts to blonde. This will be only a few seconds into the pour. Now pop the second pod into the machine with the same glass or cup receiving the pour, and simply run the machine the same way as you did with the first Pod Star capsule.



For the first pour stop the machine and this point which is approx half the amount of coffee a regular disposable Lavazza coffee would normally pour.



Run the machine for the same amount or time with the second filled Pod Star capsule in the machine. You now have a great short black or can add milk.

5 Finish making your coffee.

If you drink an espresso coffee, your coffee is now ready to drink. If you drink a long black, add hot water (from the pod machine but first allow the Pod Star capsule to drop into the pod catcher, then press the button for as long as you want to add the right amount of hot water). And if you have milk in your coffee, have the warmed milk ready to pour into the cup or glass. Watch how much milk you put in – you can judge how much to put into the cup by the colour it makes the coffee.

Q My coffee is too weak.

1. Have you tamped down your coffee firmly? If the coffee is too loose in your pod, water will flow through the pod too quickly which results in a watery brew. You could also try stopping the machine earlier in the pour.
2. Is your coffee fresh and to the correct grind? If you're not using Star Eco Coffee, your coffee may be a grind that is too coarse.

No water flows through the pod.

1. Try this, put an empty Pod Star pod in your machine and see if hot water flows through the pod. If yes, your coffee grind is too fine. (eg if it is ground to an espresso grind the water will not flow through as it's too fine)
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