

# TEASPRESSA™

COFFEE INSPIRED TEA

TEASPRESSA BREW METHODS

## TEASPRESSA TEA SHOT



METHOD: Upside Down Aeropress

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1. Assemble aeropress and stand on countertop upside down
2. Add 2tbs/11g of tea and 5oz/142g of hot water
3. Stir tea thoroughly and wait 90 seconds
4. Using 2 disposable filters,\* add the filter unit to complete aeropress assembly
5. Flip aeropress over onto cup and press down

\*3 filters may be used for a cleaner tasting teashot or one nondisposable filter.



METHOD: Moka Pot

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1. Fill base of the Moka Pot with 5oz/142g water
2. Insert filter basket and fill with 2tbs/11g of tea
3. Twist top of the Moka Pot on tight and place on stove top over medium heat
4. Wait for a gurgling sound, then remove from heat and pour into cup

## TEASPRESSA CUP OF TEA



METHOD: French Press

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1. Heat water to a near boil
2. Preheat french press by pouring in hot water and discarding
3. Fill vessel with 2tbs/11g of tea
4. Using a circular motion, pour in 12oz/350g of hot water and stir
5. Steep for approximately 3.5 minutes
6. Plunge the press and serve immediately



METHOD: Pour Over

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1. Heat water to a near boil
2. Place pour over unit on cup and insert a filter
3. Pour hot water on filter to pre-soak
4. Empty cup and fill filter with 2tbs/11g of tea
5. In a slow circular motion, pour in 12oz/350g of hot water slowly and evenly
6. Wait 30 seconds and pour remaining hot water in the same slow circular motion

The cup of tea method makes a full-bodied, robust cup of tea. Treat like coffee and dress your cup with a splash of cream, sugar or enjoy pure.

The teas shot is our simplest and most preferred method of brewing. To enjoy as a latte, add milk. To enjoy as an americano, add water. See suggested ratios below.



TEA AMERICANO

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1 part tea shot  
1 part water



TEA LATTE

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1 part tea shot  
1 part milk

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NOTES

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