

BETTY B. GOODE COLD BREW

Use our specially-selected Ethiopian beans to make a fruity cold brew coffee at home.

Taste Notes: Passionfruit, Caramel and Citrus

Use a cold brew brewer, or your cafetiere/French press.

RECIPE/EQUIPMENT

- Cafetiere/French Press
- 100g Coffee (Coarse/Cafetiere Grind)
- 1 Litre cold water (ideally filtered)
- 12 Hours in fridge
- Coffee to water ratio 1:10

METHOD

1. Add 100g of coffee to your cafetiere and add 1 litre of filtered water. Reduce the ratios accordingly to fit in your cafetiere if using a smaller one.
2. Stir to ensure all the coffee grounds are saturated.
3. Leave for 12 hours to brew in the fridge.
4. After brewing, just plunge the plunger and pour into a glass.



BETTY B. GOODE SERVED HOT

This bean is a multi-functional hero, and tastes great served hot as either espresso or filter coffee.

Taste Notes: Dark fruits, blackcurrant jam

Using your espresso machine

RECIPE/EQUIPMENT

- 17g coffee (fine grind)
- Espresso yield: 40g
- Extraction time: approx. 30 seconds

We recommend using a V60 for this coffee.

RECIPE/EQUIPMENT

- 15g coffee (medium grind)
- 250g water
- Total brew time: between 2 minutes 30 seconds, and 3 minutes

METHOD

1. Place a filter paper inside your V60 and place it on top of a cup or jug. Place this on the scales and tare.
2. Add your 15g of coffee to the V60 and tare the scales again.
3. Start a timer. At 0:00 add 50g water to bloom the coffee bed, and stir.
4. At 0:30 add 50g water to take you up to 100g
5. At 1:00 add 50g water to take you up to 150g
6. At 1:30 add 50g water to take you up to 200g
7. At 2:00 add 50g water to take you up to 250g
8. Between 2:30 and 3:00 finish up and pour.

