

IT'S CÀ PHÊ TIME!

HOW TO MAKE TRADITIONAL VIETNAMESE COFFEE WITH YOUR NEW PHIN

PARTS INCLUDED



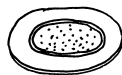
1. Lid



2. Tamper



3. Brew Chamber

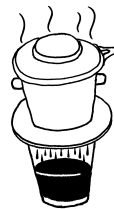


4. Filter Base



4. PRE-INFUSE THE COFFEE

Boil water. Just after boil, pour a splash of hot water into the chamber. Wait about 25 seconds. The tamper may elevate slightly. Gently push the tamper back into place.



5. POUR HOT WATER INTO CHAMBER - THREE TO FOUR CYCLES

After pre-infusion, pour a few ounces of hot water into the chamber. Place the lid on top to retain heat.

Repeat the process a few times until all the water has dripped through the filter into the glass. You're looking for about a cup of coffee.

It should take about 3:30 - 5:00 minutes to complete the process.

If the tamper floats up and out of place in the chamber, don't worry! Just push it back into place again. The coffee will still be delicious.



1. ADD SWEETENED CONDENSED MILK TO GLASS

Pour sweetened condensed milk into a glass. We recommend 1 to 3 tablespoons. Depends how sweet you like your coffee. You can always add more at the end.



2. GRIND OUR VIETNAMESE COFFEE

Coarsely grind about 3 tbsp (20g) of our Càphê Vietnamese Coffee. Add the ground coffee to the brew chamber.



3. POSITION THE PHIN ON GLASS

Place the filter base on the glass, and then add the brew chamber on top. Put the tamper into the brew chamber, gently press down, and twist the tamper onto the coffee grounds.



6. STIR THE COFFEE AND MILK TOGETHER

Remove the phin and set aside. Stir the coffee and sweet milk together in the glass.

Taste. If you would like it sweeter, add more condensed milk.

Drink hot, or add ice for a refreshing iced Vietnamese coffee (Cà Phê Sua Da.) Mmmm!



7. CLEAN-UP

The phin is made of stainless steel and is dishwasher safe. But we find it easier to clean the parts by hand with soap and water.

Hey, congrats! No more steps. Unless you want to walk up and down the stairs with your drink. But we recommend a big comfy chair instead.

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