



CAMPBELL & SYME

· LONDON ·

# FRENCH PRESS / CAFETIERE

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53g of coffee (we recommend 70g of coffee for 1L of water)

750g of filtered water (90-94°C)

French press brewer

Timer, paddle, scale & grinder

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Boil the kettle.

Measure 53g of coffee and use coarse grind (similar to granulated sugar). Pour hot water to the French press to preheat the vessel. Discard the hot water from the French press. Add 53 g coffee and pour in 106g of water.

Stir the coffee with the paddle then let it stand for 30 seconds.

After 30s pour slowly the rest of the water (total is 750g).

Stir again after 3 minutes.

Place lid on top and wait until your timer shows 5-6 minutes, depending on your preference.

Plunge and slowly pour the coffee into cups.

Discard the used coffee.

Enjoy your coffee!



#campbellandsyme