



FRENCH PRESS

55g of coffee
750g of filtered water (90-94°C)
French press (Cafetiere)
Timer, paddle, scale & grinder

Boil the kettle.

Measure 55g of coffee and use coarse grind, adjust grind size to your liking. Pour hot water to the French press to preheat the vessel. Discard the hot water from the French press. Add 55 g coffee and pour in 110g 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 6 minutes.

Plunge and slowly pour the coffee into cups.

Discard the used coffee.

Enjoy your coffee!



#campbellandsyme