## THE STEPS TO POUR OVER COFFEE

Ratio: 1:12 Coffee: Water



Slowly add 60 ml of water starting on the outer rim, moving in a steady spiral towards the centre ensuring all the coffee grounds are saturated. Wait for 30 seconds for the coffee to bloom.

Grind 30 gms of coffee to a coarseness resembling sea salt.



05

Starting from the centre, pour 90 ml of water moving in a steady spiral toward the outer rim. Wait for 60 seconds.

Place a filter in the dripper, pour some hot water to wet the filter and remove any papery taste.

Discard water.



06

Pour additional 100 ml of water in the same pattern as the second pour. The third pour should take 15 – 20 seconds. Wait till the coffee and water settle at the bottom of the filter.

Add coffee grounds to the filter and tap gently to level the surface. Place the brewer on top of a cup.





Following the same pattern add the final 100 ml of water