

# THE 7 STEPS TO SOUTH INDIAN FILTER COFFEE

**RATIO: 1:10**  
Coffee:Water

Pour 4 tablespoons coffee into the upper container, fix it on top of the lower container and tap the container gently to settle

**STEP 1**

Bring 200 ml of water to a rolling boil and pour it over the coffee powder in a circular motion around the edge of the filter. Fill to the rim.

**STEP 2**

Close it with a lid and leave it undisturbed for 15 minutes. The coffee decoction will get collected in the lower container.

**STEP 3**

Boil milk and simmer for a few minutes stirring continuously.

**STEP 4**

Pour 15 - 20 ml of decoction in a tumbler and add 170 - 200 ml of milk and sugar to taste

**STEP 5**

Pour from davara to the tumbler once or twice until frothy

**STEP 6**

Serve hot and frothy in tumbler and davara

**STEP 7**