



*Manually Brewed coffee is usually
consumed at lower temperatures*

Recipe Card

How to make the perfect French Press Coffee

You need:

10g per cup coffee grounds

water

Milk to taste

Pour a little boiling water into the french press to heat up. Swirl and then discard
add coffee to the french press. soak lightly with warm (not boiling) water, just enough to cover the grounds. Stir lightly. Let it rest for up to 3 min.
Fill the press with hot water (200ml-250ml per cup). Let it rest for 5 min.
stir lightly. Slowly press down the grounds (process should take up to 3min)
Let it rest for 2 min, and then serve.

