

Cafetière



BREW GUIDE

You'll need:

- *Cafetière*
- *50g Coffee*
- *800g Water*
- *Teaspoons*
- *Timer*
- *Scales*

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- Add 50g of medium / coarse coffee to the cafetière, and tare scales to 0.
 - Begin pouring, swirling the cafetière to begin with to saturate grounds. Place back on the scales and add all the 800g of water.
 - Wait 4 minutes, then stir the grounds, letting them fall. Scoop away any foam with the spoons.
 - Wait another 6 minutes (or longer), to achieve a clean, sediment-free brew.
 - Gently pour the coffee into your cup; you won't need the plunger... Enjoy!