

## COFFEE DISTRIBUTORS LTD

### **Plunger Coffee (also known as French Press)**

- 1. Heat glass inner with hot water.** This ensures that the coffee remains at a reasonable temperature while the brewing process is taking place. Pour out water.
- 2. Fresh grind your coffee as pre ground coffee** (like that from the supermarkets) has usually been sitting for some time and will likely be stale. If you are firm on not purchasing a grinder buy only as much ground coffee as you would use in say a week (maximum!) and always buy from a source you can guarantee is supplying fresh roasted beans. Allow 8 – 10grams (or approximately 1 tablespoon) per cup. Plunger coffee requires a COARSE grind, coarser than espresso coffee but finer than stovetop or urn coffee.
- 3. Pour hot NOT boiling water over the ground coffee** and leave to stand for around 2 – 3 minutes, leaving any longer than this before plunging will cause the coffee to stew becoming bitter and undrinkable.
- 4. Stir coffee before plunging** then depress the plunger which will trap the coffee grinds at the bottom of the glass stopping most of the sediment from getting into your cup.
- 5. Pour, Drink, Enjoy!**