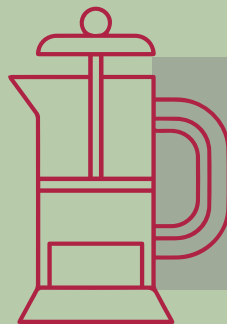


FRENCH PRESS

This full immersion method has the water continuously in contact with the coffee to create the extraction.



This preparation preserves the natural oils, extracts the flavour of the coffee and provides a more pronounced and intense consistency.

How to use it?

Dose

For every 100 ml. of water add 6 to 8 grams of coffee.

Fill

Add the ground coffee and the required quantity of water corresponding to the brew ratio.

Mix

Mix the water and coffee

Infuse

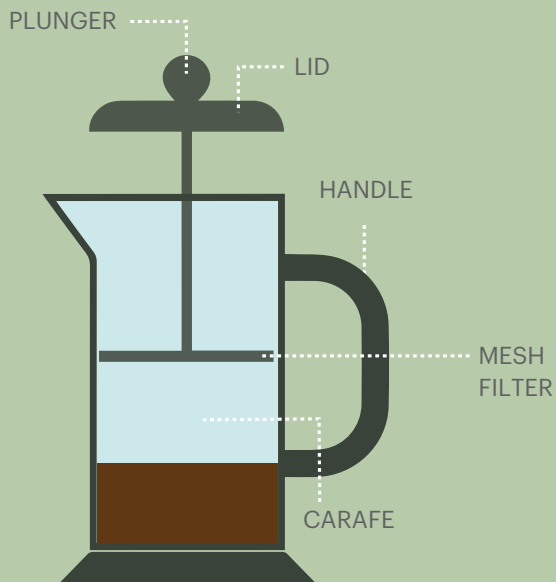
Cover the French press with the plunger and allow for a 4 minute extraction time.

Press

Press the plunger all the way down to separate the grounds from the coffee beverage.

Serve

Pour into a cup and enjoy! It is very important not to leave the coffee to rest in the French press.



Melitta

Medium 3 cups

Light roast
Coarse Grind

