

**SIPHON**

This preparation is a combination of immersion and filter. The result is a very clean and full of flavour – when done correctly.



Preparation method that is also known as a vacuum coffee maker for its way of extracting coffee. Its one of the most original methods because its container looks like a laboratory instrument.

How to use it?

**bodum**

Mocca

Light-Medium roast  
Medium coarse grind

**Dose**

For every 500ml of water add 30 grams of coffee. Medium coarse grind.

**Prepare**

We place the filter on the upper part of the coffee maker and pull the chain down so that it engages with the lower part. The lower part is filled preferable with hot water.

**Fill**

Add the coffee in the top container and this will allow the water to rise slowly to make a pre-infusion.

**Heat up**

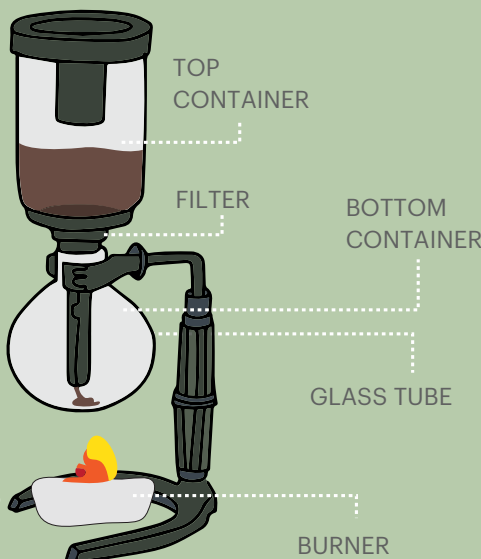
We light the burner and wait for the water to heat up until it rises through the tube to the top.

**Infuse**

Move the infusion with a wooden stick while the water begins to rise and wets the coffee, it also helps to increase the extraction as far as we want. It is recommended to maintain the infusion for 1 minute approximately.

**Serve**

Turn off the burner once the infusion time has elapsed and the coffee begins to descend into the lower container. Separate the two parts, stir the coffee to make it uniform and the coffee will be ready to serve.



SUPPORT

TOP CONTAINER

FILTER

BOTTOM CONTAINER

GLASS TUBE

BURNER