



## Specialty Coffee Makers

# FRENCH PRESS

*This portable press goes anywhere you go—from breakfast in bed to a relaxing cup on the patio.*

### WHAT YOU NEED

- French press
- kettle
- coffee beans
- grinder
- measuring tools
- stirring spoon
- coffee cup(s)
- thermal carafe

### WHAT IT IS

Also known as a press pot, this is the easiest way to brew rich, full-bodied coffee at home. The French press brews coffee with an exceptionally robust mouthfeel that may include a trace of sediment from the freshly ground beans.

### HOW IT WORKS

Ground coffee is steeped in hot water, then pressed to filter the brewed coffee.

### SECRETS TO SUCCESS

A coarse grind and precise timing.

## STEPS

**1 GRIND THE BEANS**  
Use coarsely ground beans, which allow for slower, more even extraction.

**2 ADD COFFEE TO THE POT**  
Add 10 grams of coffee per 6 oz. of water. Adjust proportions for a stronger or weaker brew.

**3 ADD HOT WATER**  
Pour the water vigorously into the pot, moving the stream around so that you evenly saturate all the grounds. Don't fill the pot completely – coffee grounds will expand during brewing.

**4 STIR THE POT**  
Gently stir the grounds to make sure they're evenly saturated, and then put the lid on the pot.

**5 START TIMING**  
Set your timer for 4 minutes.

**6 PRESS THE POT**  
At exactly four minutes, slowly push down on the press. Be firm but gentle – you may have to press and release a few times to work all the grounds to the bottom.

**7 POUR YOUR COFFEE**  
Serve coffee as soon as you've finished pressing the pot. If you've brewed more coffee than will fit into your cup(s), transfer the coffee to a thermal carafe to prevent over-extraction.