



Aeropress



The Aeropress is a popular coffee brewing device that combines the principles of both immersion and pressure brewing to create a smooth and flavourfull cup of coffee. It was invented by Alan Adler, who wanted to make a simple yet effective brewing method that allows coffee lovers to enjoy a delicious cup of coffee anywhere, anytime.



Things we love about AeroPress:



Versatility

The AeroPress offers a wide range of brewing possibilities. You can experiment with different grind sizes, brewing times, and even inverted brewing methods to create various flavors and strengths of coffee. This versatility allows you to customize your cup according to your taste preferences.



Quick and Easy

The AeroPress brewing process is relatively quick and straightforward. It can brew a full cup of coffee in just a couple of minutes, making it an ideal option for those busy mornings or when you're on the go.



Consistency

With the AeroPress, you have more control over the variables that affect the brewing process, such as water temperature, immersion time, and pressure. This allows for more consistency in your brewing results, ensuring a consistently great cup of coffee.



What You Need?

Aeropress is one of the convenient methods of brewing coffee. All you need is about 15 gms of medium course ground coffee, 220 ml water at 185F/85C and an AeroPress Equipment



Steps

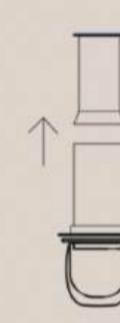
Follow these simple steps to get your perfect cup of freshly made coffee.



1) Grind your coffee into a medium- fine.



2) Heat your water to boiling.



3) Pull plunger to separate entirely from chamber.



4) Put filter (paper or metal) in filter cap. Twist filter cap onto chamber.



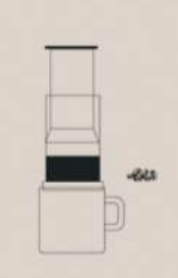
5) Stand chamber on sturdy mug and add 15gms of coffee. Shake gently to level.



6) Add water upto (4) on chamber. Stir 10 secs (gently). Insert plunger about 1 cm into chamber. Let it sit 30 secs.



7) Apply gently constant pressure. It's normal to feel some resistance.



8) Remove filter cap, then push the plunger through until you hear the pop and the coffee grounds pop out.



9) Add 240 ml of steamed milk or frothed milk and enjoy.

Tip: In step no 6, small amount of drip through the filter is normal. If there is excessive drip through, use a finer grind of coffee. In step no 7, if you feel too much resistance means your coffee grind is probably too fine.

Best Paired With:



Blueberry Muffins

The fruity and bright flavors of Aeropress coffee complement the sweetness of blueberry muffins, creating a delightful balance of flavors.



Almond Croissants

The rich, nutty notes in Aeropress coffee are beautifully matched with the buttery and flaky goodness of almond croissants. Together, they create a luxurious and indulgent breakfast pairing.



Dark Chocolate

The intense and bold flavors of Aeropress coffee pair exceptionally well with the depth and bitterness of dark chocolate. Indulge in a square of dark chocolate alongside your Aeropress brew for a decadent treat.



Avocado Toast

The smooth and creamy texture of avocado toast harmonizes perfectly with the vibrant and complex flavors of Aeropress coffee. Enjoy this wholesome combination for a satisfying and nutritious start to your day.



The AeroPress is a versatile and user- friendly coffee brewing device that delivers outstanding results. It's compact size and ease of use make it an excellent choice for coffee enthusiasts who want reliable and flavorful cup of coffee with minimal fuss.