

# French Press



French Press coffee brewing is a popular and straightforward method that produces a rich and robust cup of coffee. It involves steeping coffee grounds in hot water and using a plunger with a metal mesh filter to separate the grounds from the brewed coffee.



## Things we love about French Press:



### Flavour

French Press brewing allows for full immersion of the coffee grounds, resulting in a robust and flavorful cup of coffee. The metal mesh filter allows natural oils and solids to pass through, enhancing the coffee's body and mouthfeel.



### Simplicity

French Press brewing is simple and doesn't require any additional equipment or a power source. It's a straight forward method that anyone can master.



### Customisable

The amount of coffee and water can be adjusted to achieve a stronger or milder brew, catering to personal preferences.



### Cultural Importance

The French Press brewing method originated in France and has become popular worldwide. It is seen as a classic and beloved coffee preparation method enjoyed by coffee enthusiasts.



## What You Need?

\*The guide is for a 3 cup French Press

French Press coffee is one of the easiest methods of brewing coffee. All you need is about 36 gm of medium course ground coffee, 540 ml water at 200F/93.5C and a French Press Equipment



## Steps

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



1) Begin with a clean equipment



2) Preheat the French Press by filling it with hot water, then empty it before adding the coffee grounds.



3) Add the desired amount of ground coffee & hot water



4) Let the coffee steep for about 4 minutes



5) Press the plunger down slowly, applying gentle and even pressure, to separate the coffee grounds from the brewed coffee.



6) Pour the brewed coffee into your cup or mug and savor its rich flavors and aromas immediately.

Tip: In step no 3, use a ratio of 1:15, i.e., 1 part coffee to 15 parts water. Also the water is just off boil and not boiling hot.

## Best Paired With:



### Pastries & Baked Goods

French Press coffee pairs exceptionally well with a variety of pastries, such as croissants, muffins, danishes, or a slice of cake.



### Chocolate

The rich and bold flavors of French Press coffee complement chocolate-based desserts like chocolate cake, brownies, or dark chocolate trues.



### Nuts

The nutty and roasted notes in French Press coffee pair nicely with nuts like almonds, pecans, or hazelnuts. Enjoy a handful of roasted nuts alongside your coffee.



### Cheese

Some coffee aficionados enjoy pairing French Press coffee with certain types of cheese, such as a mild cheddar or a creamy brie. The contrasting flavors can create an interesting taste experience.



Ultimately, the love for French Press coffee stems from its strong flavor, simplicity, and versatility. It provides a rich and enjoyable coffee-drinking experience that appeals to many coffee lovers.