



Indian Filter Coffee



Indian Filter Coffee, also known as South Indian Filter coffee, is a unique and popular coffee preparation method in India. It is cherished for its rich flavor and aromatic experience. It is traditionally made using a stainless steel or brass coffee filter known as a 'decoration filter' or 'kaapi dabara' and is made up of two cylindrical containers. The upper container holds the coffee grounds, and the lower container collects the brewed coffee.



Things we love about Indian Filter Coffee:



Unique Flavor Profile

The blend of coffee and chicory creates a distinct flavor profile with a well rounded taste, balanced bitterness, and a hint of sweetness.



Aromatic Experience

Indian Filter Coffee is known for its rich aroma that fills the air when it is brewed. The scent of freshly brewed coffee is a delightful experience in itself.



Creamy and Frothy Texture

The process of tumbler-to-tumbler mixing creates a frothy layer on top, giving a creamy texture to the coffee.



Cultural Significance

Indian Filter Coffee is deeply rooted in Indian culture, representing warmth, connections, and the essence of hospitality. It holds sentimental value and is often associated with family gatherings and social interactions.



What You Need?

Indian Filter Coffee is one of the popular methods of brewing coffee. All you need is about 18 gms of medium course ground coffee, 100 ml water at 200F/93.5C and an Indian Filter Coffee Equipment



Steps

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



1) Fill the upper container of the coffee filter with the ground coffee. Pour hot boiling water over the coffee and allow to steep for a few minutes.



2) The water slowly drips through the holes present at the bottom of the upper container and collects in the lower container as a strong coffee decoction.



3) Add small amount of boiling milk to a tumbler or cup. Add sugar to the coffee decoction based on personal preference.



4) Pour 50ml of coffee decoction into a tumbler from a height, creating a frothy layer.



5) The final cup of Indian Filter Coffee is served in a tumbler and cup, poured back and forth between the two vessels to cool down the coffee.

Best Paired With:



Masala Dosa

The rich and flavorful Indian filter coffee complements the savory and aromatic notes of a crispy masala dosa. The combination of the two represents a quintessential South Indian breakfast.



Samosas

The bold and robust flavors of Indian filter coffee enhance the spiciness and crunch of samosas. The contrast between the hot and savory samosas and the smooth coffee creates a delightful balance of flavors.



Coconut Barfi

The creamy and sweet texture of coconut barfi harmonizes perfectly with the rich and aromatic qualities of Indian filter coffee. The pairing of these two traditional Indian treats is a match made in heaven.



Medu Vada

The deep-fried and crispy medu vada complements the strong and bold flavors of Indian filter coffee. The indulgent combination of these two South Indian specialties makes for a delightful snack or breakfast.



Whether it's the unique flavor, the aromatic experience, the cultural importance, or the ritualistic aspect, Indian Filter Coffee offers a distinctive and enjoyable coffee – drinking experience that has won the hearts of many coffee enthusiasts