

## French Press

### Background

French press coffee is dense and heavy, yet it has its own sort of elegance. As with any method, the devil is in the details: To achieve a full expression of the coffee, decant it immediately after brewing so it doesn't become bitter or chalky. Then, sink into this rich and heady cup. It only takes four minutes to brew.

### What you need?

- 20g Coffee (Coarse ground)
- 30g Water
- French Press
- Weighing Scales
- Timer
- Grinder
- 2 Spoons
- Kettle

#### Step 1

Preheat the French Press with hot water

#### Step 2

Place the French Press on the scales and tare to zero then add in the coffee (20g)

#### Step 3

Pour all the water in (300g) making sure all the coffee is saturated and let it steep for 4 minutes. Place the lid and plunger on top to keep the heat in.

#### Step 4

After 4 minutes remove the lid and break the crust by stirring the coffee gently. Take the French Press off the scales, using the two spoons clear the crust from the top of the coffee, put the lid back on and start to press down slowly.

#### Step 5

Serve and enjoy!