

How to make great plunger coffee

Plunger coffee is a reasonably priced alternative to having an espresso machine at home. Well made plunger coffee allows you to taste the full flavours of the coffee you have selected.

The **texture** of the ground coffee used in a plunger is important. Coffee ground for a plunger should feel **gritty like sand**. Much coarser than coffee used in an espresso machine. If you are unsure, just ask friendly staff at The Bean Barn for advice. We can grind the coffee beans for you, so you know that it is ground correctly for a plunger.

Never store coffee in the freezer or refrigerator. While your kettle is boiling (filtered water is best) rinse the plunger with warm water and dry it thoroughly. Place 8g of coffee in the plunger for each cup the plunger holds.

Never pour boiling water over coffee grounds.

This will burn the coffee. When the kettle boils, allow the water to cool for approximately 30 to 40 seconds, then pour the water into the plunger. Allow the coffee to stand from 3 to 5 minutes, and then depress the plunger's filter to the bottom. You should see a coffee **crema** floating on top of the coffee.

Your coffee is now , ready to drink, so pour yourself a cup and enjoy it!



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Winner

2008 Golden Bean National Roasting Championships.

Silver Medal - Mopoke Blend - Milk Based Coffee.

Bronze Medal - Tiger Mountain - Espresso.

Bronze Medal - Carool Mountain Estate - Australian Coffee.

2009/10 Golden Bean National Roasting Championships.

Bronze Medal - Mopoke Blend - Milk Based Coffee

Bronze Medal - Carool Mountain Estate - Australian Coffee.



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