



how to prepare filter coffee at home

Filter coffee is one of the gentlest ways to brew coffee and is our preferred method of brewing as it gives the most clarity of flavour and allows you to achieve a more nuanced, refined and better rounded drink.

To make filter coffee for one you will need:- a filter cone, filter paper, 25g of high quality, fresh coffee beans (single estate or single origin is best), a grinder (ideally a high quality burr grinder), and ½ lt. of water and a cup.

Step 1: Boil the water

By the time we add it to the coffee it will need to just off the boil, so let stand cooling for a couple of minutes after it has boiled.

Step 2: Grind the coffee

Take 25g of beans and grind in a machine. You should grind coarser than you would for an espresso but finer than you would for a french press- a medium grind. Over time you can experiment and find the ideal grind for your tastes.

Ideally it is best to grind your coffee with a quality burr (rather than blade) grinder. Blade grinders chop the coffee rather than grinding it, resulting in uneven particle size and unpredictable particle size. This results in uneven extraction, which causes coffee that has increased bitterness and which is not true to the true flavour profile of the coffee. In addition, the lack of consistency in particle size results in inconsistent and unpredictable results from filter to filter.

Step 3

Put the ground beans straight into the filter and then place this into the filter cone which should be positioned either just above or directly on top of your cup.

Step 4: Wet the coffee

To filter the coffee properly, pour in only a small amount of water to begin with, trying to ensure all of the coffee is wet.

Leave it soak through for about 15 - 20 seconds. This will allow the water to soak the grounds all the way to the bottom of the filter which means there will be no blockages afterwards.

Step 5: First & Second Pour

Pour in a circular motion to cover all of the grounds until the filter is full. Then wait and let the water drain through. As water drains to about half way top up again, very lowly in a circular motion. Try to pour only in the center - if you pour around the edges you will choke the coffee and cause it to over extract.

When your cup is full, stop pouring and remove the filter cone (put it in the sink if there is still liquid left).

You should use a new filter and coffee every time you make a new cup, so throw the old one away.

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