



## POUROVER COFFEE

One of the simplest and cleanest ways to draw out a coffee's best qualities is the pourover method. It is elegant without being prohibitively difficult. If you are used to coffee from a drip machine, this method will produce something similar but noticeably more delicate and complex

Pourover coffee (unlike some other methods) continuously replenishes the liquid surrounding the coffee grounds with new, fresh water. This promotes a quicker and more efficient brew.

Begin by thoroughly rinsing the filter. This eliminates any papery taste and preheats the server.

After dumping this water, add medium to fine ground coffee (a burr grinder works best) and even the surface.

Use hot water (195 - 205 degrees F) to evenly wet all of the coffee (using about 10% of the total water volume). Wait 30-45 seconds while the bed of grounds swell and expand, resulting in what coffee professionals call a "bloom".

Then pour the rest of the water in concentric circles in a slow and controlled motion. Keep the water 1/4" away from the walls.

ENJOY