

Paddy & Scott's

Seriously, good Coffee.

Paddy and Scott's five rules for drinking coffee (For cafetière or filter coffee machines)

- 1 Choose the right coffee.** Only you know how strong you like it, medium or full bodied, fruity or bitter, perhaps you like to drink it cold!! Also only you know when you like to drink it. Make sure that the coffee you buy suits your taste, your place and your time of day. *What Scott says: 'Do not start on the wrong foot by buying old stale beans. We roast our beans to order on a weekly basis in small batches. The Italian Mamma's would be proud.'*
- 2 Store your beans correctly.** Store in a cool dark place, preferably not in the fridge. Transfer leftover coffee to an airtight container (glass or crockery are recommended) immediately. Consume the stored coffee within days to enjoy it at its very best or 2 weeks at most if you must. For more information on storing coffee please visit www.paddyandscotts.co.uk
- 3 Make it the correct strength.** We recommend one level desert spoon of ground coffee per cup capacity of the coffee maker. This measure will give a strongish brew, for even stronger coffee use rounded or heaped desert spoon measures, for weaker coffee reduce the measure by one cup at a time i.e. 4 desert spoons in a 5 cup capacity coffee maker. Experiment to learn your preference but note that ratios will vary for different coffees and remember, although not ideal, you can always add more fresh boiled water if it's too strong, but you can't make a weak brew stronger. *What Paddy says: 'Note that cafetières are measured in tazze cups, which are only 4oz, so a 3 cup cafetière is equivalent to one mug. Give me a mug any day!!'*
- 4 Ensure a perfect cafetière brew.** The majority of cafetières are made from glass, which is highly conductive of heat. Therefore it is important to warm the cafetière with hot water before use to ensure your coffee is hot when it comes to serving it. Never use boiling water as this will burn the coffee and impart a bitter taste. Instead use water between 90-95°C; i.e. allow water in the kettle to cool for between 3-4 minutes after it has boiled before adding it to the cafetière. Fill the cafetière to just below the spout and give the coffee solution a quick stir to help release the flavour.
- 5 Do not plunge too early!** Allow the coffee solution to infuse and the coffee grounds to start to settle. This usually takes between 3-4 minutes. Using only the weight of one hand, depress the plunger while holding the cafetière steady with your other hand. Once the plunger reaches the bottom, allow the coffee solution to settle for around 20 seconds before serving. *What Scott says: 'when the plunger is fully depressed the coffee will still brew slowly, so it is best not to leave coffee in a cafetière for too long.' What Paddy says and Scott needed to know: 'If you are using a cafetière and you want to keep your carpet white do not plunge too early.'*