**Steps for a PERFECT French Press**

Place the French Press on the digital scale and zero it out.

Add 55 grams or 1.90 ounces of freshly ground coffee (ground course like raw sugar)



Pour in 1-liter or 34 oz of water that is around 202 degrees (water that has come to a boil and sat for 20-30 seconds)



Fill to about one inch from the top, give it a stir with a plastic spatula or wooden spoon and place the top “Plunger” on.

 

Set timer for 4-minutes and when the timer goes off, push down the plunger slowly (take ten-seconds or so).

 

Serve Immediately

***\*wash the French press and parts by hand in warm soapy water after each use***