

Brewing is an Art

Coffee Brewing is of two categories.
Filter and Espresso.

Here is the process of extraction to
brew an excellent coffee.



FILTER COFFEE

There are different ways of obtaining flavour from filter coffee depending on the taste. In India, the most commonly used filter coffee is what is known as South Indian Filter Coffee.

- Add 20g (4tsp) of fresh roasted coffee powder to the brew basket.
- Pour 200 ml of freshly boiled water over the coffee powder and close the brew basket.
- Allow it to brew for 4-6 minutes.
- Wait for the brewing cycle to complete.
- Pour the brew into the cup.
- Add fresh, hot milk and sugar to the brew (Optional)

The tasteful, stress reliever Filter Coffee is ready for serving.

ESPRESSO COFFEE

This is a liquid coffee extracted very fast under both high pressure and temperature. A 30 ml of Espresso coffee can be extracted from about 7 to 10 gm of coffee powder within 30 seconds.

The extraction takes very little time. The Espresso coffee has to be consumed immediately after brewing to get that taste.

Coffee connoisseurs consume Espresso directly without mixing it with either milk or sugar.

Espresso coffee blends itself excellently to creating a large number of Espresso based coffee preparations such as Cafe Latte, Cafe Mocha and Cappuccino, to name a few.