

Delter Press

HERE IS OUR RECIPE:

- Coffee - 12g
- Grind - medium
- Water - 200g at 96° C

GET BREWING

1.Place a filter in the delter cap and rinse with hot water and discard water.

2.Invert the chamber and add freshly ground coffee into the short end of the chamber directly onto the jet seal. (Do not add into the cap as this will make it difficult to close.) Gently shake to level the best of coffee. Twist on the cap.

3.With the plunger fully inserted, place the Delter onto your cup and start pouring your hot water into the brew chamber only adding the desired amount.

4.Insert the silicone dosing cap into the end of the plunger. Raise the plunger to the 50ml mark and push down slowly to activate the water and coffee contact.

5.Raise the plunger to above the remaining water and repeat pushing down the plunger. You may need to repeat raising and pushing down the plunger a couple of times until all of the water is pushed through the coffee. If water isn't being pushed through try pushing slower.

6. Carefully remove the Delter Press, eject the coffee, rinse clean and enjoy!