

# Stove Top

## WHAT YOU WILL NEED

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- Stovetop brewer
- Grinder
- 3 cup:
  - 15g of ground coffee (Colombiana or Lima)
  - 150ml of filtered water (just off the boil)
- 6 cup:
  - 30g of ground coffee (Colombiana or Lima)
  - 300ml of filtered water (just off the boil) Mug

## GET BREWING

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### 1.Fill the reservoir

Fill the reservoir with hot boiled filtered water to just below the safety valve (that works out to be around the 150mL/300mL quantity).

### 2.Measure and Grind

Measure and grind 15g or 2 Tablespoons of coffee. Grind the coffee a little finer than table salt.

### 3.Fill the basket

Fill the basket with the ground coffee, tapping the basket on the bench so the grind is levelled and even; no need to pat it down.

#### 4. Secure in place

Place the filter basket into the water reservoir and, with a tea-towel (CAUTION: HOT), screw in the top chamber, ensuring it's sealed. Don't use the pot handle as a lever.

#### 6. Wait and Brew

Place on stove and allow to brew on a medium setting. Leave the lid up. Watch as the coffee begins to spill out of the top, and reduce the heat to low on a gas stove, or turn off element on an electric stove.

#### 6. Serve and enjoy

Once the top is about 80-90% full and you're hearing the bubbling sound, remove from heat. After removing from heat, run the base under cold water to stop the brewing process (this will reduce bitterness). Enjoy on its own, with a little hot water, or with milk. Clean with hot water and you're ready for your next smooth brew.