How to Make Cafetiere Coffee

From the teas.co.uk wiki

A cafetiere is one of the easiest ways to get a really good cup from ground coffee, as long as you get a few things right. Use a coarse grind so it does not slip through the mesh, water just off the boil (around 92C) so it does not scorch, and give it a full four minutes before pressing.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the How to Make Cafetiere Coffee recipe. Canonical: https://teas.co.uk/recipes/coffee/how-to-make-cafetiere-coffee/*

Press slowly, and pour it out rather than leaving it sitting on the grounds. Makes two mugs or four small cups.

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