

# LE CREUSET FRENCH PRESS INSTRUCTIONS



French press coffee has a rich, bold taste. Here's how to brew the perfect cup.

- First, fill the press with hot water. This will warm the press and keep the coffee hot as it steeps. Set the lid and filter unit aside.
- Meanwhile, heat the water you'll pour over the coffee to just below boiling; water at a full boil will scald the coffee.
- Grind the coffee beans to a medium or coarse grind. Finely ground beans may escape through the mesh filter.
- Empty the French press of its water and measure in your coffee. For an 8-ounce cup, 1 to 2 tablespoons is recommended. Experiment to find the strength you like best.
- Slowly pour in the almost-boiling water, and give it a gentle stir.
- Replace the lid with the filter pulled up and out of the coffee. Allow the coffee to steep for a few minutes: 2 to 3 minutes for a small pot, 4 minutes for a larger pot.
- Slowly and steadily press down on the metal rod, trapping the coffee grounds at the bottom and filtering the clean coffee to the top. Allow a few seconds for any sediment to settle. Leave the lid and filter in place when pouring.
- Rinse the filter after each use and air-dry. Wash the press at least weekly to maintain brew taste and remove any oils that collect. All components are safe for the dishwasher.

