



Our Jargon-Free Guide To Cafetiere Coffee

Our last article, 'Jargon-Free Guide To Filter Coffee' seems to have struck a chord with many of our customers who have thanked us for simplifying how to get the best out of your filter coffee machine. We therefore decided to apply the same no-nonsense approach to cafetiere coffee. Again, keep it simple and you can't go wrong!

So What Is It?

Cafetieres (also known as French Press or Plunger coffee makers) are without doubt the simplest and cheapest way to make good coffee. It is simply a container containing a mesh plunger which is used to separate the coffee grounds from the coffee after brewing. You can then pour your cups or mugs out directly from the cafetiere. There are no expensive parts, no electrical connections and no difficult cleaning routines to follow. It's also the most portable method – if you have access to boiling water, you can make great coffee!

How Do I Make Really Good Coffee?

OK, you're just a few steps away from making great coffee. Follow this guide and you simply can't get it wrong!

Ensure the cafetiere is clean and always use fresh coffee.

Use good coffee. A bit obvious this one, but you're not going to turn rubbish coffee into good no matter how hard you try. Use the best you can find, such the Planet Java cafetiere coffee range, or Lavazza filter coffee (which is also suitable for use in cafetieres).

Heat the cafetiere first with some hot water, pour away, and then add one heaped dessert spoon of coffee per normal sized cup (cafetieres come in many sizes, so for instance, use 4 spoons of coffee if you are using a cafetiere to make 4 cups of coffee). Fill to within 1 inch (2.5 cms) of the top with water that's just off the boil. Stir well for a few seconds before replacing the plunger and lid and leaving for at least 4 minutes. Push the plunger down slowly and carefully. Hey presto – perfect coffee!

Look after your equipment. After use, clean the cafetiere thoroughly ensuring the mesh in the plunger is washed to remove coffee grounds. Rinse through to remove any soap residue.

What Coffee Should I Use?

This isn't the minefield that some 'coffee experts' will have you believe. It's partly a matter of personal preference of course, and partly down to selecting a suitable blend. Most cafetiere coffee that's been pre-ground and packaged by a reputable company is already blended and roasted to work with both cafetieres and filter coffee makers, and unless you've picked an own-brand that is suspiciously cheap, should be suitable for most uses. Be mindful that some of the household names available in supermarkets are not as good as you may think, and that you generally get what you pay for. Discount coffee may sound appealing, but it may not taste it!

Avoid single estate and origin coffees unless you've tried them before, or have some knowledge of such products. Being single estate, 100% Arabica or from a specific region is no guarantee that, once ground, the coffee will be suitable for use in a filter coffee machine. Again – keep it simple. Select a tried and trusted 'omnigrind' coffee such as Lavazza's Qualita Rossa or Planet Java's cafetiere range – these have already been refined over the years to ensure they'll work perfectly every time.

Find a good wholesale coffee supplier either by recommendation or by buying a small amount first before placing any large orders – own brand coffee very dramatically and you don't want to make an expensive mistake.

Anything Else I Should Know?

Not really. At A1 Coffee, we believe that keeping it simple means fewer mistakes and more time spent enjoying the coffee. Cafetieres are incredibly easy to use, and should therefore be an essential part of any coffee-lover's kit.

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