Ceramic French Press with Stainless Steel Plunger & Lid

- Four - 7 oz. servings (28 Ounces/ 3.5 Cups/ 0.8 Liter)
- Brew & serve with this all-in-one carafe & plunger
- Easy to use plunger facilitates maximum water flow for full flavored brewing coffee
- Stoneware provides excellent heat retention to keep beverages warm while serving
- Made of high quality non-porous stoneware that will not react or alter the flavor of coffee
- Stainless steel lid with mesh plunger for brewing coffee grounds

Step-by-Step Instructions:

**French Press** is a simple & practical way to elegantly brew & serve fresh, full bodied coffee. This process gives you control over the strength & flavor by adjusting brew time, grind type & water temperature.

**Items Needed:**
- Chantal’s Ceramic French Press
- Coffee beans - medium to coarse coffee grounds
- Fresh filtered water
- Chantal’s Mia Ekettle® - slow pour electric water kettle

**Step 1**
Preheat the French Press carafe with boiling water for at least 1 minute for best temperature retention.

**Step 2**
Measure 2 heaping tablespoons (30 gram) of coffee grounds for each 8 oz. of water. Add coffee grounds to empty carafe.

**Step 3**
Slowly fill carafe halfway with hot water at 205°F*. Then gently stir in a circular motion to release the bitter acidic gases. Wait for about 30 seconds.

**Step 4**
After 30 seconds, add more hot water up to the ring line & then gently place the lid & plunger on top to hold heat inside.*

**Step 5**
Allow coffee to brew 3-5 minutes. Note: Finer grounds will leave more sediment in your cup!

**Step 6**
After 3-5 minutes, **GENTLY** press the plunger down as the screen will push the grinds to the bottom. Serve while fresh & hot.*

*It is normal to have some grounds in the bottom of your cup.

*Hot water exits Chantal’s Mia Ekettle® slow pour spout at 205°F.