

# How to Make the Best Plunger Coffee?

**DI BARTOLI**  
HOME BARISTA CENTRE

## Getting Started:



1. Grind your [freshly roasted beans](#) (not older than 3 weeks from roasting date) to Plunger grind, or request our staff to grind it for you
2. Preheat your cup and plunger with hot boiled water
3. Add to the plunger one tablespoon of ground coffee per cup (or 20g to 300ml)
4. Boil water and let it cool for few seconds. Add the required number of cups of water, gently stir to mix the grounds then replace the lid
5. Good fresh coffee will create a slightly creamy look as carbon dioxide is released during the brewing
6. Wait few minutes then depress the plunger slowly to avoid spillage and to keep all the coffee below the mesh. It is safest to place the plunger on a non slip surface
7. Serve immediately to avoid bitterness in the coffee
8. Avoid reheating coffee as it may get sour
9. Check out our [MyPressi Steamer](#) to add some beautifully textured milk to your coffee
10. We recommend using burr blades grinder that deliver consistent grind which will maximize the taste in a cup. You can find few quality hand grinders [here](#).

**Enjoy!**