

## **Filter coffee** by Venkatesh Bhat (4 cups)

<https://www.youtube.com/watch?v=WIFLS-QMHfo>

### **Ingredients**

Filter coffee - 2 + 5 tea spoon heaped

Milk - 4 cup

### **Method**

Filter coffee pot has three parts. Lower Upper and Plunger.

On low flame place the upper part on the hob for nearly 3 minutes to remove old residue.

Place it on bottom part. Spread 2 heaped tea spoons of coffee on the base of the upper part.

Place the plunger and add further 5 heaped tea spoons.

Put some water in a pan to boil. Ideal temperature for coffee brewing is 91 degrees.

When bubbles start appearing all over the base stop the fire. Top up the upper filter.

Add a tea spoon of sugar and close the lid.

Boil buffalo milk in a pan.

You get nearly 100 ml of decoction. Pour 20-30 ml of decoction to a cup. Top up with milk.

Pour balance milk from pan to pan to make the milk frothy.

Filter froth and add on top of the coffee. Decorate the froth with little decoction

In filter coffee 80-85% coffee and 15-20 % chicory. Chicory add thickness to coffee.

2 tsp of coffee is about 40 g. 5 tsp of coffee is about 100 g. Size of lower part is 250 ml.

Filter coffee = 1000 g + Chicory 200 g