



## Tips for Serving Delicious Cold Brewed Coffee from Parisi Artisan Coffee

Cold brewed coffee can be made ahead of time and can be served many ways... as an iced café-au-lait, with flavored syrup, or diluted with hot water for a hot cup of coffee. Here are a few tips from Kate Blackman, manager of Kansas City's Parisi Artisan Coffee store in Union Station.

### Use a simple french press unit

- It includes an airtight lid... important because you brew it in the refrigerator.
- Bodum makes a great French Press – you can find it online, at a kitchenware store, or through [www.parisicoffee.com](http://www.parisicoffee.com).

### Select whole bean coffee

- Grind it fresh at home, grind it at the store, or purchase it from a roaster like Parisi, which can ship it to you specified as French Press grind (a coarse grind).
- Don't use pre-ground coffee... it is too fine for this use.
- Sumatra coffee, which is low in acidity, is a good choice.

### Double the amount of coffee that you would normally use

- Use two rounded tablespoons per cup (equivalent of about 2 grams per ounce of water).
- Typically 10 scoops are needed per liter of water.
- The coffee will be more concentrated, but can later be diluted with water, ice or milk.

### Add cold filtered water

- Use water from a bottle, a Brita filter or other filtered water.
- A typical French Press holds one liter of water.

### Put on the airtight lid and place in the refrigerator

- Allow it to steep in the fridge for 8 – 12 hours or overnight.

### Before serving, replace the airtight lid with the plunger lid

- Slowly plunge the grounds down to the bottom of the container before serving.



### **Get creative about ways to serve it!**

- Consider using cocktail glasses instead of simple coffee mugs to add an entertaining flair.
- Adding ice, chocolate and half-and-half makes for a luscious, creamy chocolate beverage.

### **Keep remaining coffee in the fridge**

- If stored properly cold brewed coffee can stay in your fridge for 7 - 14 days.

### **Enjoy!**

- You and your guests are in for a treat!