



# SUGARPLUM HARIO COLD BREW RECIPE

For a light, but dynamic cold brew without milk, go for a ratio of 60g/L. If you're after a bolder, ice latte style brew with a splash of milk, use 80g/L.

- 1\_ Weigh & grind your coffee to the coarsest setting
- 2\_ Pop the top, sit the filter in the carafe and sling your coffee grounds in
- 3\_ Pour 1 litre of room temp water over the coffee grounds
- 4\_ Give the carafe a swirl, making sure all the coffee is submerged in the water
- 5\_ Put the lid on, pop it in the fridge. We've had the best results brewing between 18-24 hours, but feel free to experiment!
- 6\_ At the end of brew time, remove filter and dispose of coffee grounds to compost (the bottom cap unscrews for easy cleaning) and replace the lid
- 7\_ You're ready to serve your tasty cold brew. Enjoy black, or add a splash of milk
- 8\_ Your Sugarplum cold brew will keep well in the fridge for up to 5 days