



**BODUM®'S COFFEE PRESS OFFERS THE BEST WAY TO PREPARE COLD-BREWED ICED COFFEE**



BODUM's double wall SHIN BISTRO is the perfect match to prepare cold-brewed iced coffee.

**We are in the perfect season to enjoy refreshing iced-coffee – but only a few of us seem to know the wonders of cold-brewed iced coffee. It is easy to prepare if we use the right tools, such as the BODUM® French Press.**

In Japan, the traditional preparation of cold-brewed coffee takes 8 to 12 hours. The coffee drips very slowly through a separate, finely woven filter. During the whole process, someone needs to be present to refill water and even repeat the action to get stronger coffee concentrate. The New York Times recently described a method of cold-brewing that involves the use of a jar and sieve/cheesecloth (June 27, 2007, F1). However, with the BODUM® French Press, this preparation becomes very easy because it meets the needs of the recipe and has the filter built right in! The surface area contact between the water and the ground coffee extracts the precious oils carrying the aroma of the coffee. The sophisticated 3-part stainless steel filter of a Bodum press separates the grounds from the coffee concentrate with one push of the plunger!

**What is the difference between cold-brewed and hot-brewed iced coffee?** We all know about iced coffee that is hot brewed - then cooled down and laced with ice cubes or ice cream. But if iced coffee is cold-brewed, it eliminates the bitterness produced by hot water and its taste has hints of chocolate or even caramel.

**How do we prepare cold-brewed iced coffee?** Forget about the saying "no sweets without sweat" - the BODUM® coffee press offers a very simple but effective way of preparing cold brewed iced-coffee. Add your favorite blend of coarse ground coffee to the beaker, stir in cold water and let it sit over night. The next morning, you simply depress the plunger to obtain the coffee concentrate in the beaker. In a tall glass or a pitcher filled with ice, mix equal parts of coffee concentrate with water, or add water to taste. Refine your cold-brewed iced coffee with milk and sugar or your favorite flavored syrup  
Another trick: Freeze some of the coffee concentrate into cubes and match with regular ice cubes. Melt both coffee and regular cubes for your final blend.

**„COLD-BREWED ICED COFFEE“  
THE BODUM® WAY**

**Time:** 3 minutes, plus 12 hours resting over night

- 1.** In a BODUM® French Press, add one level BODUM® scoop (7 grams, 0.25 oz) of coarse ground coffee per 1.2dl/4oz of cold water to the beaker
- 2.** Use a wooden or plastic utensil and carefully give the coffee a stir to make sure that all of the grounds are submerged.
- 3.** Place the press/lid onto the pot in the up position. Line the safety lid up so that it is in the closed position in line with the pour spout.
- 4.** Let it rest for 12 to 24 hours.
- 5.** Next morning, press gently down on the plunger. In a tall glass or jug filled with ice, mix equal parts coffee concentrate and water, or add water to taste. If desired, add milk and sugar or syrup.

For more information visit our website on [www.bodum.com](http://www.bodum.com) and chose your country



**BODUM® FRENCH PRESS**

---

The BODUM® French Press offers the best way to brew either cold-brewed iced coffee or hot coffee. All the BODUM® French Presses are made of heat-resistant, ultra-light borosilicate glass. All parts can be cleaned in the dishwasher and the glass does not get cloudy over time. The French Presses of BODUM® are available in many different designs and sizes.



BODUM® KENYA coffee press

**BODUM® TRAVEL PRESS**

---

You don't feel like having hot coffee in the morning on the go? Simply fill your travel press in the evening with cold water and ground coffee and let it rest over night. The next morning you need to depress the plunger and add crushed ice, milk or your favorite syrup - your cold-brewed iced coffee is ready to take with you!



BODUM® Travel Press

**BODUM® GLASS LINES**

---

The double wall glasses offer a lot of advantages compared to single wall glasses: The double wall glass technology produces a perfect layer of insulation that keeps your drinks cold or hot for a longer period of time. The messy layer of condensation will no longer be a bother and burnt fingers will be eliminated since the outside of the glass does not get piping hot. The glasses are handmade of heat-resistant, ultra-light borosilicate glass that does not get cloudy in the dishwasher. Available in many different designs and sizes.



BODUM® double wall glass RIGI