



HOW TO
BREW
COFFEE



Presspot

Use Medium or Coarsely Ground Coffee

1. For every cup of coffee you will need two level tablespoonfuls of medium ground coffee.
2. Measure the coffee into the press pot to your desired number of cups.
3. Add hot clean water and let the sieve sit over the granules and let the coffee brew for 3-4 minutes.
4. Press the sieve down and coffee is ready to be served!



Pot

Use Medium or Coarsely Ground Coffee

1. Put fresh cold/room temperature into pot according to the number of cups desired and place over burner hot plate to boil.
2. Switch off burner when water is at boiling point.
3. Add two level tablespoonfuls of medium or coarsely ground coffee per cup of water, stir gently.
4. Cover the pot with a lid for about 3 - 4 minutes to allow it to brew. Sieve into a thermos flask and enjoy!



Electric Drip Coffee Maker

Use Medium or Coarsely Ground Coffee

1. For every 200ml cup of cold water use two level tablespoonfuls of medium ground coffee (use coffee maker water gauge).
2. Switch on the coffee maker to start the drip brewing process. See care of this coffee maker on the manufacturer's catalogue enclosed.
3. For better result, boil milk separately or add cold milk to your coffee if you prefer it white. Do not add milk in to the water.



Espresso Moka Pot

Use Fine or Finely Ground Coffee

1. Unscrew the top part of the pot and remove the filter funnel.
2. Fill the base with cold water just below the safety valve then fill funnel with finely ground coffee. NB: Do not press the coffee down the filter funnel. This is to avoid blocking the pores on the fine filter.
3. Screw the top back tightly to avoid steam leaking out during the brewing process.
4. Place the pot over the burner ensuring that the flame does not overlap on the sides of the pot. When extraction starts, it comes with a gurgling sound and steams through the pouring spout. Put out the fuel source and serve when still hot.



OUR COFFEES

Kenya AA

Medium Roast

Our trade mark in-house roast coffee. We actually taste and select the finest Kenya AA beans available from Kenya's premier coffee regions. We then lovingly roast them to a nutty chocolate brown colour to bring out the spicy rich aroma and complex cabernet - like acidity unique to Kenyan coffee. An intense, balanced coffee with a light, clean finish; perfect for drinking at home as your daily brew. Discover why Kenya AA is considered among the world's finest coffee.



Ethiopian Coffee beans Medium Roast

You know when you're drinking Yirgacheffe—it's not like other coffees. Our Ethiopian Yirgacheffe coffee has a light to medium body. As is typical with other coffees from this region, it has a distinctively fruity flavor profile and a bright, floral aroma thanks to wet-processed beans cultivated at a high elevation (between 5,800 to 6,600 ft).



Rwanda Lake Kivu Medium Roast

As we grow regionally, we travelled to Rwanda and liked coffee from Lake Kivu region; Lake Kivu provides an ideal climate for the finest Arabica coffee, it yields the most amazing and complex coffee with chocolate notes and a lovely jasmine floral scent with smooth, full body and bright acidity.



Nigeria Blend Coffee

Grown on the Mambilla mountains, we blend Nigerian Coffee with Wet processed Ethiopian Beans to produce a perfect balance of Chocolaty and fruity flavours. A first of its kind, this blend is the pride of our Roastery.



Special African Gourmet

Our very own creation, we take the best of each coffee and produce a blend that captures all the different flavours from pure African coffee creating a musical blend for the palate.



Bulk Coffee

Our very own creation, we take the best of each coffee and produce a blend that captures all the different flavours from pure African coffee creating a musical blend for the palate.







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