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Фарфоровая коллекция Coffee Program



coffee
tea

....whatever you like....

coffee
&
tea





cover for espresso
DIV4507



cup
GIN0805 5cl
saucer
AMB1711 11cm



cup
GIN0808 8cl
saucer
AMB1711 11cm



cup
GIN0818 18cl
saucer
AMB1714 14cm



cup
GIN0819 19cl
saucer
AMB1714 14cm



mug
GIN0628 28cl
saucer
AMB1714 14cm



cup
GIN0825 25cl
saucer
AMB1714 14cm



COFFEE NAVIGATOR



Ristretto



Espresso



Espresso
doppio



Espresso
machiato



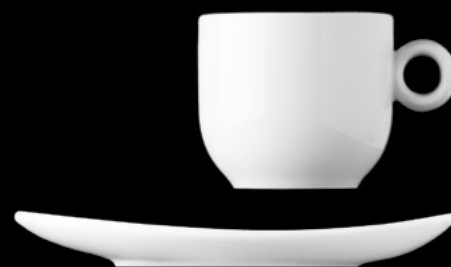
Cappuccino



Americano



cup
DIX0630 30cl
saucer
DIX1720 20cm



cup
DIX0624 24cl
saucer
DIX1720 20cm



cup
DIX0619 19cl
saucer
DIX1720 20cm



cup
DIX0610 10cl
saucer
DIX1715 15cm



latte
DIX0829 29cl
saucer
DIX1720 20cm



dessert plate
DIX2120 20cm



cup
AMB0807 7cl
saucer
AMB1711 11cm



cup
AMB0810 10cl
saucer
AMB1711 11cm



cup
AMB0819 19cl
saucer
AMB1714 14cm



cup
AMB0825 25cl
saucer
AMB1716 16cm



Preparation of filtered coffee by a coffee dripper

Using fresh prime coffee;
the freshness is to be understood 2-25 days from a roasting

Quantity: 60g/1l

Grinding by a manual or electrical mills with stones always just before preparation of the coffee.

Graininess is selected according to the method of preparation of the coffee.

Fresh water should have 93°C, neutral pH, medium hardness, unmineralized, unchlorinated and without CO₂.

Preparation:

1. A rinse of the filter by hot water
2. Using 6-8g of the coffee for every 100 ml of water
3. Pour water 93°C over the coffee; waiting 30-45 seconds after the water is absorbed
4. Adding water by circular motions into the center of the dripper.
5. Brewing 3-5 minutes
6. Taking away the filter and serving
7. Serving temperature is about 55°C





votive
CHC9412 12cm



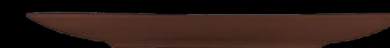
votive
CHB9412 12cm



cup
CHC0808 8cl
saucer
CHB1711 11cm



cup
CHC0825 20cl
saucer
CHN1816 16cm



cup
CHC0815 15cl
saucer
CHB1816 16cm



cup
CHC0835 35cl
saucer
CHC1716 16cm



cup
CHC0622 22cl
saucer
CHC1714 14cm



cover
CHN4260
tea pot
CHC4160 60cl



Tea preparation

I. Tea

We put tea into pre-heated up a tea pot or a cup. Usually 1 tea spoon for one cup and one more for the tea pot according to the English custom. When measuring, take the leaf size into account. For example, if you are preparing a very fine tea, use a level teaspoon. If you are preparing tea from a large-leaf, bulky tea, use two teaspoons per cup. In either case, the approximate weight of the tea should be 3 grams of tea per cup. Use fresh, loose leaf tea for the best results.

II. water

When making any tea, be sure you begin with good water, it makes up over 90 % of the end product. Water quality and taste vary greatly among locales. If your water tastes really good out of the tap, chances are it will make good tea. If there is a noticeable unpleasant taste (metallic, chlorine, earthiness, etc.) it will come through in the tea. We do not suggest using distilled water.

III. Teapot

While seemingly unimportant at first, the material of the teapot being used also affects the quality of the infusion. When considering a teapot, it is important to consider the variety of tea and the temperature at which it is prepared. Material like iron is excellent at retaining heat over long periods of time, while glass or porcelain are more likely to release that heat. Therefore, iron and similarly heavy materials are better for teas that need to be prepared at high temperatures, such as black tea. A teapot made from iron would keep the water hot enough to extract the teas full flavor. Green and white teas, on the other hand, needs a vessel that stays cooler, such as porcelain. The vessels used for the preparation of the teas cannot be cleaned by any detergents but just by warm water. The tea pot should be warm before the tea is poured. This can be achieved by a rinse of the tea pot by hot water.

IV. Time

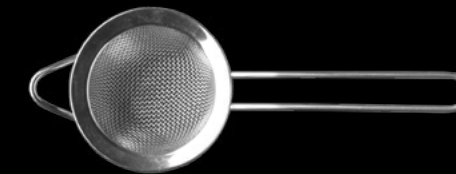
Similar to water temperature, different kinds of tea need to be brewed for different lengths of time. Generally, delicate teas such as green tea need to be brewed for shorter times, while black teas benefit from longer infusions. Of course, the duration of the infusion varies with culture and personal preference.



cup
ISB0825 25cl
saucer
ISB1714 14cm



jasmine tea
ISC0309 9cl
saucer
AMB1711 11cm



combo set
ISB4141 SET



tea sachet holder
UNI4409



bowl
ISC0309
9cl





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