

The Ultimate Filter Coffee



Ingredients:

Coffee filter

2 tablespoons of Cascade ground coffee

Boiling water

Sugar (optional)

Hot milk

How to Brew It

1. Scoop & Spread

Add 2 tablespoons of Cascade coffee into the top part of your filter.
For a lighter cup, use a bit less. Gently spread it out, then place the pressing disc on top.

2. Add Hot Water

Pour in boiling water until it's nearly full. Pop the lid on and let it rest. Over the next 20–30 minutes, the water will slowly drip through the coffee into the lower chamber—creating a rich, strong decoction.

3. Time to Pour

Once the coffee has fully percolated, it's ready. For each cup, pour about 1/4 to 1/2 cup of the decoction into your tumbler—depending on how strong you like it.

4. Sweeten & Steam

Stir in sugar if you like (we won't judge), and then top it off with 1/3 to 1/2 cup of hot milk. We love it strong and creamy with just a touch of milk.

5. Froth It Like a Local

For that signature Chikkamagaluru flair, pour the coffee back and forth between your cup and saucer (or any two cups). A little height and rhythm make it frothy and fun.



THE
CASCADE VILLA
CHIKKAMAGALURU