



VIETNAMESE GROUND COFFEE BEANS

STEP-BY-STEP GUIDE FOR MAKING COFFEE

BREWING PROCESS:

1. PREPARING THE PHIN FILTER

- Remove the top screen from the phin filter.
- Add 2 tablespoons (about 20g) of Vietnamese coffee grounds into the filter.
- Shake the filter gently to level the coffee grounds.
- Place the filter plate on top of the coffee grounds, but do not press down too hard.
- Boil water and let it cool for about 30 seconds (ideal temperature: 195-205°F or 90-96°C).

2. BREWING THE COFFEE

- Place the phin filter over the cup
- Slowly fill the filter with hot water to the top, then cover it with the lid.
- The coffee will start dripping through. It usually takes about 5 minutes to finish brewing. You want a slow drip for the best flavor.

INGREDIENTS

- Mam Amis Special Blend Vietnamese coffee grounds
- Vietnamese coffee filter (phin)
- Hot water
- Sweetened condensed milk
- Ice (for the cold version)

EQUIPMENT

- Vietnamese coffee filter (phin)
- A heatproof glass or ceramic mug
- A spoon

FOR HOT VIETNAMESE COFFEE

1. Add 1-2 tablespoons of sweetened condensed milk, or according to the sweetness preference, to the bottom of your cup before brewing.
2. Stir well to mix the coffee with the condensed milk once brewing is complete.

FOR ICED VIETNAMESE COFFEE

1. Same steps as above.
1. Add ice

HOT &
COLD