

This is typical French Press type of coffee maker. It works well and fast for Pu'er. If you need to make a lot of great tea fast and easy, this is a decent way to do it.



This is the broken pieces of cake in the bottom. I go for the easiest method.



See our document about splitting the Pu'er cake up in another document. Then add ~ 26 Grams of tea to about 650 ml, 3 cups, of water. Keep the water at 208oF. While rinsing the tea let it soak for a few seconds and then pour out the tea. This rinse water will warm your pot and get it ready to brew the tea. If you want look up the gong fu styles or look for another document from us later.