

**GROWN WITH LOVE,  
ROASTED TO PERFECTION**



## **Gold Coast Roasters Product Profile: *Medium Roast, Medium Ground***

Our Medium Roast, Medium Ground Coffee is prepared from the finest fully ripened Robusta coffee cherries grown in Ghana and Togo. We institute a strict farm to packaged product quality control program. The beans are roasted in strict adherence to precise roasting profiles developed by Gold Coast Roasters and medium machine ground for that rich, full body, strongly coffee flavoured taste, coloured with nutty and chocolaty accents. The aroma is spell binding – a wonderful ambience to wake up to.

We apply a medium roast to our coffee which makes it especially suited to coffee prepared hot in a French Press, a Percolator, Filter Coffee Machine, a Drip Coffee Maker or pour over machines.

This makes it an excellent choice for a breakfast coffee to start your day. It is also well suited to an after lunch coffee and for the preparation of lattes. Our coffee may be served hot or cold.



**Your Breakfast Choice**

### **Drink your Coffee Hot**

1. Pour very hot water over a serving of Gold Coast Roasters Medium Roast, Medium Ground coffee, leave for one minute to brew and filter out the coffee grains by pressing down on the French Press plunger. Serving size should be approximately 7g (one level teaspoon) per cup. You may add milk and sugar to taste.
2. Or follow the instructions on your coffee machine or other coffee preparation accessory.

### **Drink your Coffee iced cold**

1. Prepare a Cold Brew by leaving the coffee to brew overnight at room temperature. Add milk and sugar to taste. Spice up your Gold Coasters Whole Bean, Medium Roast Cold Brew with Baileys, Rum, Schnapps or Vodka. Mix with ice.
2. Prepare the coffee hot using a French Press, Filter Coffee Machine or and then add ice. Add milk and sugar to taste. Spice up your ice coffee in imaginative ways.

*Gold Coast Roasters Medium Roast, Medium Ground Breakfast coffee comes in two sizes:*

**285g (10oz)** makes between 35 and 40 cups

**100g** makes between 12 and 14 cups