

Gold Coast Roasters Product Profile: Whole Bean, Medium Roast

Our Whole Bean Coffee is roasted from the finest fully ripened Robusta coffee cherries grown in Ghana and Togo. The coffee beans are sorted and only Grade A beans are selected for inclusion in our Whole Bean, Medium Roast. The beans are roasted in strict adherence to precise roasting profiles developed by Gold Coast Roasters 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 or a Drip Coffee Maker. To bring out that freshly ground taste, requires that it be first ground before brewing the coffee.

For the coffee connoisseur this is best way to buy, process and brew as it gives the freshest cup flavour and lasts longer. Our coffee may be served hot or cold.



Drink your Coffee Hot

- 1. Pour very hot water over a serving of freshly ground Gold Coast Roasters Whole Bean, Medium Roast 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

- 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 Whole Bean, Medium Roast coffee comes in two sizes:

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

1Kg makes between 120 and 140 cups