



Cone Coffee is No Con-trick: Master The Drip Coffee Cone!

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If you've ever worked in an office, you'd be forgiven for thinking that coffee was only ever spooned out of a jar or served from an automated drinks machine. However, learning to use a drip coffee cone will yield a much finer cup of coffee in about the same amount of time.



CONES AND FILTERS

The drip cone is a wonderful method for making coffee, quite similar to the drip bag, except the cone uses either a disposable or reusable filter to hold the coffee. Drip cones come in a variety of sizes (one-to-four cups), styles (flat-bottom, V-shape), and materials (plastic, metal, ceramic). They are ideal for making coffee for one to four cups, and require little more equipment than the drip bags. You can use them over small cups (1- or 2-cup size) or larger jugs (2- or 4-cup size).

Apart from the cone, you need a supply of paper filters, available in bleached or unbleached paper. The bleached paper filters are white and the most common choice. The unbleached brown filters attract a more discerning crowd, but may add a weird note to lighter roasts, especially fruitier flavors.

If you choose not to use paper, then a reusable cloth, plastic or gold filter is

available. Plastic isn't the best material because it may leave a faint unpleasant taste. Reusable cloth filters don't keep so long, as the oils extracted from the coffee slowly stain and discolor them. So perhaps gold filters are the best

BEANS, ROAST & GRIND

The drip cone is best for coffees that are light to medium roast. If you are buying your own coffee beans, pay attention to the grind to make sure the grounds are medium-sized: too coarse, and you'll end up with dirty-looking, watery coffee; too fine, and the coffee sludge gets into your cup, especially if you're using a plastic or gold mesh filter.

Grind until the grains are similar in size to ground sea salt. For a cup you need about two tablespoons (25g) of your chosen coffee. You may use less if you need, but the ideal ratio falls between 1:15 to 1:17 coffee to water.