

clover food lab

Coffee is a fruit?!



That's a coffee cherry in Ayr's hand. He got to try the cherry on a trip to El Salvador in 2019. George Howell, roaster extraordinaire, invited Ayr and Chris to go visit Carlos Batres at Montecarlos Coffee: the farm that grows the coffee beans that end up in your cup. You can see the deep red skin, a bit of pulp, and a little bean about to pop out.

Coffee beans are actually not beans at all - they're seeds of the coffee cherry (or coffee berry) that grows on a coffee tree.

The coffee cherry is picked, then the fruit is removed. Depending on the weather and the country of origin, it could be removed by drying the beans in the sun, or washing them in a wet mill.

A lot of factors affect the flavor of the bean: altitude, the quality of the soil, the skill of the farmer, how the beans are processed (dry, wet, etc), and how the beans are roasted (whether light, medium, dark).

If you get your hands on a single-origin coffee, like the ones we serve at Clover, you can taste how all these factors have come together. Some coffee tastes like a blueberry. Others taste like bourbon or chocolate. Still others are citrusy.

Don't worry if what **you taste** doesn't match fancy flavor notes on a coffee bag.

And then of course there's the brewing method. When we were first starting the Clover truck, we liked the idea of pourover coffee because it's stripped-down enough that you can really taste the nuances of the different beans.

Here's our recipe in case you'd like to try it out at home:

+ Your favorite coffee (we like [George Howell](#), [Speedwell](#), [Tandem](#), and [Little Wolf](#), but I bet there's a great roastery near where you live - if you can, try a single origin instead of a blended coffee - it'll be more fun)

+ [Melitta Cone](#)

+ [Melitta Filter](#)

Plus these items from your kitchen if you have them:

+ A kettle to boil water ([I like this one](#))

+ A [kitchen scale](#) (totally not required but a good kitchen tool to have in your life)

+ Milk and sugar if you like - but try it black first!

1. Grab 21-23g (or 4 tablespoons) freshly ground coffee ("pour-over" grind size, like slightly coarse sand). Place a filter in a cone and set it on top of a mug or tumbler. You want a regular mug size for this (something that will hold 300 grams or 10.5 ounces of liquid.)

2. Using your kettle, slowly pour about 2 tablespoons of hot water in the middle of the coffee grounds. This is a fun part because you can watch the grounds "bloom," or bubble up and expand. Don't worry if your grounds are not all the way covered with water. And don't worry about doing a fancy spiral pattern. Wait 20 seconds while the grounds bloom and coffee begins to drip down into the mug.

3. Pour hot water down the center of the grounds, so that it rises up all the way up to the top of the grounds. Be careful not to overflow the situation. Wait for the water to drip all the way through.

4. Pour water AGAIN to the top of the cone. Wait for it to drip all the way through. Your final poured coffee should be approximately 10.5 ounces/300 grams.

5. Inhale. Sip a little bit of coffee. What does it taste like to you? Sip again.

6. Add milk if desired. Enjoy!

