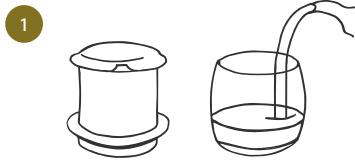
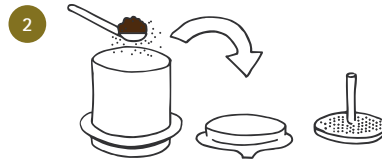


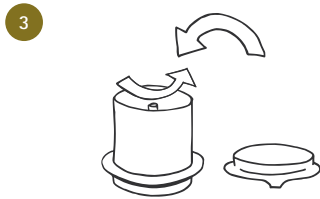
# How to Brew Vietnamese Iced Coffee



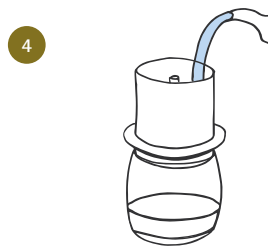
1 Start with some sweetened condensed milk to a glass. About two tablespoons is normal.



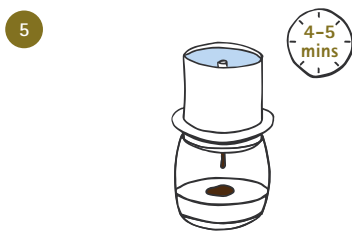
2 Take off the lid and top screen of filter. Then add two tablespoons of medium ground dark roast coffee<sup>1</sup>.



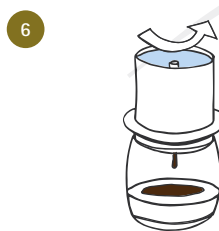
3 Dampen the coffee grounds with some hot water in 1 minute then, put the top screen back in and screw it down nice and snug.



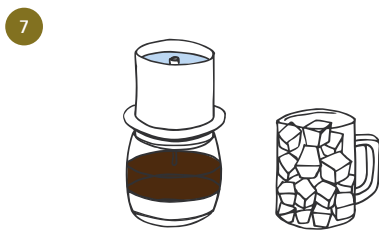
4 Place the filter on top of the glass and fill it with hot water.



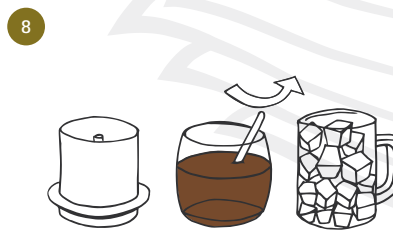
5 Now wait... It should take about 4-5 mins to finish brewing<sup>2</sup>.



6 If it is taking too long, loosen the top filter. If it is too fast, tighten it.



7 Once it is almost done, prepare a tall glass of ice<sup>3</sup>.



8 Remove the filter and give the coffee a good stir.



9 Pour over ice and enjoy!<sup>4</sup>

## Reference:

- 1 Although it is traditional to use dark roasted coffee for this drink, we discovered it is perfectly fine to use a medium roast. However, light roasted coffees should be avoided as they tend to be overpowered by the sweetness of the condensed milk.
- 2 The longer it takes, the stronger the coffee.
- 3 The more ice you use, the weaker the iced coffee.
- 4 Avoid hunger - you're better off following the Vietnamese custom of eating first and then enjoy this coffee. In a pinch, you can always nibble on good snacks or cookies.

Recommended Tools: Reaching Out bronze Vietnamese drip filter and Reaching Out glass for the brew.

Vietnamese coffee can be served hot, but for this guide we are going to brew an iced coffee that is both strong and sweet.

Vietnamese iced coffee (cà phê sữa đá) is a popular way to drink Vietnamese coffee and what you'll need:

- a Vietnamese drip filter (5)
- medium ground dark roast coffee
- sweetened condensed milk (any brand)
- a glass for the brew
- a second glass filled with ice
- a spoon

Coffee was introduced into Vietnam in 1857 by a French Catholic priest in the form of a single *Coffea arabica* tree. Vietnam quickly became a strong exporter of coffee with many plantations in the central highlands. The beverage was adopted with regional variations. Because of limitations on the availability of fresh milk, as the dairy farming industry was still in its infancy, the French and Vietnamese began to use sweetened condensed milk with a dark roast coffee.

At Reaching Out, we now proudly offer:

- Our internationally recognized fine coffee
- Local coffee – tradition meets trend
- Yin-Yang Hoi An ancient blend.
- A good day coffee

- Our handmade brewing devices
- copper Vietnamese drip filter,
- bronze pour-over brewing device

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