

Press Communiqué

Cold brewed or with added fat: these are the coffee trends of the summer

ritterwerk: You can easily copy many of the trends at home / In California people add butter to filter coffee

Munich / Gröbenzell, 28 June 2016. This summer brings some exciting trends for coffee lovers – from cold brewed coffee on ice to energy-rich filter coffee with butter and coconut oil. However whacky or elaborate these trends may sound, they are very easy to prepare. Because: they are all based on good old-fashioned filter coffee, which means that coffee lovers can simply prepare them at home.

Cold brew – much more than cold coffee

Once the summer finally arrives in Germany, a hot cup of coffee is not what most people go for. Baristas have developed a cold brewing method for all those who can't live without coffee even when temperatures rise to 30 degrees. Cold water is slowly dripped through a filter with coffee powder, which releases the aromatic substances without requiring heat. ritterwerk has come up with yet one more simple alternative for this time-consuming method: "You can place a jug of freshly made filter coffee in a bowl of ice cubes to quickly cool down the coffee. It's best to use a well-sealed container so that no aromatic substances are lost", explains Michael Schüller, managing director of the domestic appliance manufacturer ritterwerk, which has launched its own filter machine, the cafena 5, just in time for the revival of filter coffee.

Coffee and butter

A somewhat unusual trend comes from California, the land of the diet trends: it's called bulletproof coffee. It consists of a cup of freshly brewed filter coffee with a spoonful of butter and coconut oil each. This blend not only promises a greater energy boost than regular coffee, but also calories for the whole day, making breakfast redundant. Followers of the paleo diet swear by it.

A short one with milk

The summers in Spain are famously hot and long. It's hardly surprising then that one coffee trend this year bears the Spanish name of "cortado con hielo". It means a small strong coffee that is brewed with a little milk and served on ice in a glass. The hot coffee quickly cools down in the cold glass and becomes a refreshing summery drink. "If you don't have an espresso machine at home or don't like your coffee too strong, you can make a cortado using a filter machine", says Michael Schüller. "All you need to do is adjust the water to ground coffee ratio."

About ritterwerk:

ritterwerk was founded in 1905 by Franz Ritter. Since then the medium-sized company develops and produces household appliances which facilitate the everyday work in the kitchen.

The medium-sized company, headed by Michael Schüller, develops, designs and produces exclusively in Gröbenzell near Munich.

The company's philosophy 'made in Germany' not only stands for its production site in Germany. It also incorporates high quality standards, sustainability, appropriate materials as well as functional design, thus clearly following the 'Bauhaus' principles of the twenties.

More information at: www.ritterwerk.com