

A decorative border of coffee beans in various shades of brown and green, arranged in a wave-like pattern along the top and sides of the central text area.

*Make Vietnamese Coffee at Home!*

A small logo of a palm tree with a coconut hanging from it, positioned to the left of the website name.

*SilverCoconut.com*

# Making Ca Phe Sua Da with a Vietnamese Coffee Filter



Pour an amount of sweetened condensed milk into a glass (about a Tablespoon but can be adjusted to suit taste).



Place the Coffee Phin onto the glass containing the sweetened condensed milk. Add Coffee Grounds a little above the ridge inside the coffee phin usually about 20 grams., Real Vietnamese coffee works best (try Trung Nguyen or anni coffee).



Place the damper into the phin and press down gently to flatten the grounds then add a small amount of water ~1 Tbsp. to saturate the grounds. Wait 5-10 seconds before filling the entire chamber with water.



# Making Ca Phe Sua Da with a Vietnamese Coffee Filter



Place the lid onto the phin and wait for the coffee to brew.



Usually about 4-5 minutes.



Set the phin onto the upside down lid



Stir the coffee and milk together. Pour over a tall glass of ice. stir again with the ice. Enjoy!

# Vietnamese Coffee Phins available at

SilverCoconut.com™



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Four Sizes Available  
High Quality Stainless Steel  
Imported From Vietnam



<https://silvercoconut.com/shop/vietnamese-coffee-filter-to-brew-ca-phe-sua-da/>



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