

MOKA POT



EQUIPMENT

Freshly roasted coffee, a moka pot, a grinder, a scale and clean filtered water.

BREW TIME

Until the coffee stops bubbling out.
(Around 4 min)

COFFEE

21 g (4 espresso cups)
Fine Ground

WATER

190 ml of water

METHOD

- 1) Boil water, and fill the bottom half of your Moka pot with the heated water to keep the temperature.
- 2) Grind about 21 g of your specialty coffee in a fine coffee setting for 4-cups Bialetti moka pot.
- 3) Fill the filter basket with the ground coffee, and give it a shake to settle the grounds evenly.
- 4) Insert the filter basket into the brewer bottom.
- 5) Screw the top and bottom together. Caution! The bottom chamber will be hot.
- 6) Place the pot on a stove set to medium heat and make sure that the handle is not subjected to heat. (it could take 2 minutes)
- 7) As soon as the water in the bottom chamber approaches a boil, the pressure will push a stream of coffee slowly and methodically through the upper chamber, so take your Moka off the heat source.
- 8) You can wrap the moka pot with a wet towel to cool down the temperature and make sure not to over-extract the coffee.
- 9) Once the coffee stops bubbling out, pour it into cups. Too strong? So dilute with hot water depending on preference.

