

Turkish coffee

How to

What you need: Ibrik/Cezve and wooden stick



An espresso cup



Freshly roasted coffee - Turkish grind (very fine- dust)



2 spoons - 5 to 6 grams



Fill Ibrik with 1/3 of cold water (slightly less water than the espresso cup holds) and put on fire/heat source



You may add sugar, stir



Heat till the coffee rises



Just before over pour, take Ibrik from fire and fill espresso cup with 1/3



Re heat Ibrik again (very fast this time) and pour another 1/3



Last time heating, fill cup with balance





No doubt one can find different methods to make a Turkish coffee, but this method I learned in Turkey in a renowned coffee house.

In Turkey the preferred coffee is Brazilian Rio/Minas Arabica.