

BREW GUIDE FOR MOKA POT

BEST FOR: *Americano lovers & outdoor enthusiasts*



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BREWING PROCESS:

1. Fill the basket insert loosely to the brim with finely ground coffee. Tap to settle.
2. Fill brewer base with boiling water and screw together carefully (you might need a tea towel or cloth).
3. Place on a low heat (gas is best and easiest although a campfire is even better!).
4. Wait for the coffee to appear from the top spout and remove from heat at first sign of audible sputtering.
5. Plunge base of brewer into cold water or wrap in damp tea towel to stop the brew before pouring. Leaving it on the hob too long will impart a bitter taste to your coffee.

TOP TIP

Add your moka pot "espresso" to a briskly plunged cafetiere of hot milk for a staggeringly decent DIY cappuccino.

GRIND: Similar to castor sugar.