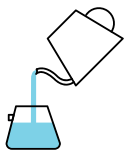




MOKA POT

STEP ONE

Fill your kettle and bring to a boil. We recommend clean, filtered water with a mineral hardness between 50 - 175ppm. Use this time to weigh out 33g of coffee; this dose may slightly vary between brands of Moka pots. Grind on a fine setting.



STEP TWO

Add the heated water to the bottom chamber, filling to just below the pressure valve. This will be roughly 330g water. Insert the filter basket.



STEP THREE

Fill the basket with coffee. Aim for a slight mound within the basket, and level off with your finger. Be careful to not compact the coffee too much or else the water will have too much resistance.



STEP FOUR

Screw the top and bottom chambers together, using a towel to avoid burning your fingers.



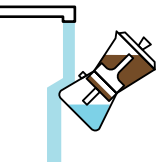
STEP FIVE

Place brewer onto your heat source. Use a moderate heat, and avoid placing the handle over the heat source. Leave the lid open.



STEP SIX

You will start to see the coffee flow into the top chamber, in a dark brown stream. Once the stream lightens in colour, to a golden brown, remove the Moka pot from the heat source and close the lid.



STEP SEVEN

Either wrap the bottom chamber in a wet towel or place under a cold tap to stop the coffee burning. Your coffee is ready to serve and enjoy.