

Stove Top / Moka Pot



Created in Italy the stove top, also known as a Moka pot, produces coffee by passing hot water, pressurized by steam, through ground coffee. This results in a concentrated brew, with a lot of body and flavour.

1. Unscrew the pot and remove the basket from the base. Fill the base with hot water. For safety reasons, ensure you do not cover the valve.
2. Place coffee basket back into the base
3. Fill the coffee basket to the top with a fine-medium coffee and spread evenly. There is no need to tamp or press the coffee down.
4. Clean away any loose grind from the rim and screw the top and base together firmly.
5. Put on low-medium heat. If using a flame burner, make sure the flame is no bigger than the base of the pot, to stop from burning the coffee.
6. Once air starts to bubble through the top chamber, remove from heat immediately.
7. Dilute the concentrated brew with hot water or milk to your liking.