

# THE 7 STEPS TO MOKA POT COFFEE

## WHAT YOU NEED

Coffee Powder  
Stovetop moka pot  
Heat source (stove top or burner)  
Pot holders  
Cups

## SECRETS TO SUCCESS

The right grind and removing the pot from the heat source as soon as brewing is complete.

Ratio: 1:17  
Coffee: Water

## HOW IT WORKS

As the water boils in the lower chamber, powerful steam pressure forces the water through ground coffee in the filter and into the pot, creating a smooth, aromatic brew.

## WHAT IT IS

A traditional Italian way to brew espresso like coffee on the stove top. Quick and easy to use, this pot produces an intensely flavoured brew with an exceptional body and richness.



## ADD COFFEE

### OPEN

Unscrew the top section and remove the funnel.

Add ground coffee into the filter basket until just past full. Level with your finger without pressing the grounds down. Brush away any loose grounds.

### HEAT

Place the moka pot on a low or medium heat source.

### ENJOY

Remove from heat, pour and enjoy.

1

2

3

4

5

6

7

### ADD WATER

Fill the base with fresh water to just below the valve.

### CLOSE

Firmly screw the top section back onto the base.

### WAIT

Wait patiently for a gurgling sound.