

BIALETTI MOKA POT

A Guide to Home Brewing

SOME BACKGROUND

A tiny, Italian-made, eight-sided wonder, the Moka pot has been with us through our fair share of postage-stamp-sized kitchens and far-flung journeys. It's experiencing a resurgence lately, which is no doubt due to its ability to produce a viscous, appropriately dense espresso with no electricity or fancy equipment. We're also charmed by the little gurgle it makes as it works its magic on the stovetop.

YOU WILL NEED:

- Kettle
- Grinder
- Coffee (medium to dark roast)
- Moka Pot
- Scale
- Timer

1 STEP 1

Grind about 20-22 grams of coffee, about as finely as you would for a shot of espresso.

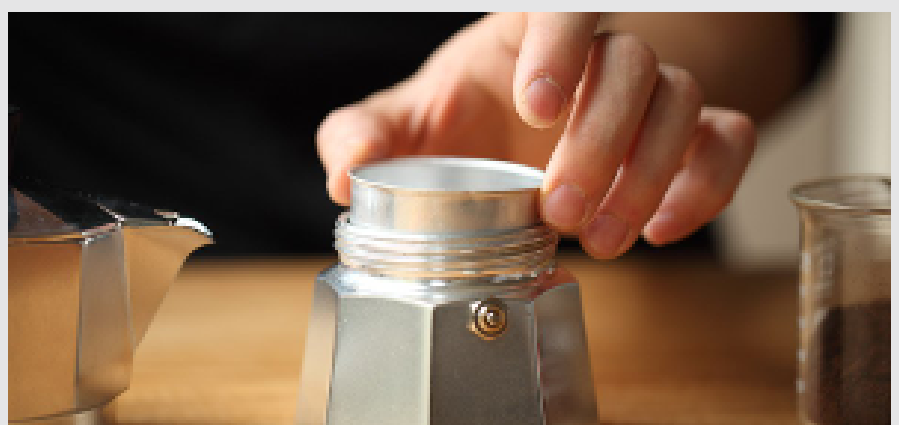
2 STEP 2

Fill the bottom half of your Moka pot with water.



3 STEP 3

Fill the pot's filter basket with the ground coffee, and give it a shake to settle the grounds evenly. Now place it into the bottom compartment.



4 STEP 4

Screw on the Moka pot's spouted top.



5 STEP 5

Place the pot on a stove set to low heat and let the moka pot do its job.



6 STEP 6

When the water in the bottom chamber approaches a boil, the pressure will push a stream of coffee slowly and methodically through the upper chamber. If it explodes upward, your water's too hot, if it burbles lethargically, turn up your flame. You know it's done when you hear a hissing, bubbling sound. Remove it straight away and do not keep it under the flame.

HAVE QUESTIONS?

*Ask our team at
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