



MOKA POT

The Moka pot (or Espresso pot, or Moka Express), is a stovetop espresso maker, based on the principle of preparing coffee with pressurized boiling water. Although not common in the US, in Italy where the pot was invented by Alfonso Bialetti in 1933, you will find one in almost every home. A stovetop espresso maker produces an inherently aromatic coffee that is definitely more European in style than American coffee. You will find it slightly more intense in flavor, rich in body and more pure in coffee taste.

WHAT YOU WILL NEED:

1. Moka Pot
(comes in different sizes, from 1 to 18 coffee cups)
2. Antica Ground Moka Espresso



INSTRUCTIONS:



STEP ONE:

Fill lower tank with cold water



STEP TWO:

Place the filter inside lower tank and fill the filter with ground coffee



STEP THREE:

Tightly screw the top of the coffepot onto the base, place on your stovetop* burner and bring to a boil



STEP FOUR:

When the top of the coffepot is full of coffee, take the pot off the burner and enjoy your delicious Italian-style coffee!

* A Moka pot can be used on electric, gas, glass or inductive burners