Specialty Turkish Coffee Preparation (for one cup of coffee)

1. Specialty coffee beans
   - It's best to use freshly roasted light to medium coffee

2. Weigh 7gr/0.25oz coffee
   - We recommend 1 to 10 ratio of coffee to water

3. Grind the coffee
   - It should be between very fine Turkish coffee and espresso grind size

4. Add freshly ground coffee to the Turkish coffee pot

5. Slowly pour 70gr / 2.5oz of 60°C / 140°F water into the pot over the coffee grounds

6. A second option would be to measure the water using your Turkish coffee cup

7. If you are adding any other ingredients do it now. We prefer our Turkish coffee plain.

8. Stir the coffee-water mixture well with a wooden paddle. Agitation prevents clumps in the slurry and promotes even extraction.

9. Place the coffee pot over the heat source, adjust the heat source to obtain optimal brew time. Do not stir or agitate during brewing.

10. Pour slowly into the cup. Hold the cup at an angle to help retain the foam.

Serve with a glass of water and a sweet. Allow the coffee to settle and cool down for 1 to 2 minutes before enjoying. Be careful not to drink the settled grounds.

Ingredients and Equipment (for one cup of coffee)

- Specialty coffee beans
- Turkish coffee grinder
- High quality water
- Digital scale
- Turkish coffee pot
- Stirrer
- Heat source
- Timer
- Turkish coffee cup
- A glass of water
- A sweet

* For SCAA Water Standards' check www.specialtyturkishcoffee.com

** 60°C / 140°F temperature water is preferable, however room temperature water can be used as long as the brew time is held to 2 - 2 1/2 minutes.

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