

TURKISH COFFEE

Last Modified: 12/10/2014

MAKE: 15 Min
STOVETOP

F EASY

COFFEE

MAKES 2 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2~3	Tbsp	Turkish Grind Coffee (Extra Fine Grind)	
1	1" Piece	Cinnamon Bark (NEVER, EVER Powdered Cinnamon)	
1~2	Drops	Vanilla Extract	
0~4	Tsp	Granulated Sugar	
2	Whole	Cardamom Pods	
6	Oz	Ice Cold Water	Divided
2	Tiny	Glasses Ice Cold Water	Sipping

PREPARATION

FACTOID	There are multitudes of different Coffees served in this world. ALL are good - some are just better than others. This one is FANTASTIC The majority of European and Middle-Eastern countries make a similar version of this thick, rich, strong Coffee under as many different names as there are countries. (Turkey, Russia, Bulgaria, Slovenia, Hungary, Romania, Iran, Yemen, Israel, Greece, etc.). Since historically, most of these countries have at times been at war with one another, NEVER order "Turkish Coffee" in any country other than in Turkey. Use ONLY the "local" name in order to avoid <u>seriously</u> offending anyone.
OPTIONS Uncommon	1) Substitute 3 ounces of Milk for 3 ounces of the Water. 2) Add 1/2 tablespoon of Cocoa. 3) Add 1 tablespoon of Chocolate Syrup and delete the Sugar. 4) Replace the Vanilla Extract with Almond Extract,
FACTOID	Shortly after sipping the entire cup, a "flavor bomb sensation" will explode in your empty stomach. Do NOT move around much until it hits you.
TOOLS	1) Copper Cezev OR Small Copper Saucepan 2) Tiny Stainless Steel Whisk. 3) Small Mixing Bowl 4) 2 - Demitasse Coffee Cups
TURKISH CHOICES	SADE: Bitter - No Sugar. AZ SEKERLI: Mild Bitter - Much less than 1 teaspoon of Sugar per pot. ORTA SEKERLI: Sweetish - About 1 teaspoon of Sugar per cup. COK SEKERLI: Sweet - 2 to 3 teaspoons of Sugar per cup.
FACTOID	TURKISH COFFEE (TURK KAHVESI): Use only a medium-roast Coffee Bean (NEVER, EVER, NEVER stronger), that is ground as finely as possible. You'll find that most grocery store grinders (IF you can find one) will have a "Turkish Grind" setting.
1	1) Crush the Cardamom Pods and set them aside. 2) Crush the Cinnamon Stick and mix it into the Cardamom. 3) If using Sugar, mix it into the Cardamom. 4) Mix the Coffee into the Cardamom. 5) Whisk in a few drops of hot tap water to form a thick paste. 6) Whisk in the Vanilla Extract. 7) Allow the mixture to set for 5 minutes.

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2	Add the Coffee Paste into the bottom of a Cezev or small saucepan. Pour the remaining water over the top.
3	Heat the mixture until it froths and expands up into the narrow neck of the Cezev (DO NOT ALLOW IT TO EVER COME TO A BOIL) Remove from the heat and allow the froth to shrink back down. Do NOT stir.
4	Repeat step 3 twice more.
5	Pour 1/2 of the top froth into the bottom of each Coffee Cup.
6	Repeat step 3 once more.
7	Fill each demitasse cup with the Coffee (dividing the "mud" in the bottom of the Cezev equally). Wait 1 minute for the grounds to settle in the cups.
SERVE	Take a sip of ice cold water to cleanse your palate. Take small alternating sips of the Coffee and Water until you begin to taste the grounds in the bottom. Sit back and wait for the sensation.