


Step by step to prepare a great

Italian Coffee



Fill the bottom chamber with cold, fresh water up to just below the safety valve. Using hot or boiling water is not recommended, as it can lead to overheating the coffee during the brewing process.

Fill the filter basket with the coarsely ground coffee, leveling it off without pressing it down. Do not tamp or compress the coffee; it should be loosely filled.

Assemble the Moka pot by placing the filled filter basket onto the bottom chamber filled with water. Make sure the seal is clean and in good condition to prevent leaks.

Place the Moka pot on a stovetop burner. It's essential to use a moderate heat setting to avoid burning the coffee.



Remove the Moka pot from the heat source as soon as you hear a gurgling sound. This indicates that the brewing process is complete.

Pour the freshly brewed coffee from the top chamber into your cup and enjoy!