

MOKA POT

INTENSE | RICH

STARBUCKS

COFFEE
ACADEMY



WHAT YOU'LL NEED:

- 1 Freshly ground coffee
- 2 Water, room temperature
- 3 Moka Pot
 - a Top chamber
 - b Coffee filter basket
 - c Bottom chamber
 - d Safety release valve
- 4 Stovetop or hot plate
- 5 Tablespoon

Inspired by Italy

The Moka Pot uses a unique brewing process to create coffee with a renowned, refined character. Its pressurized brewing process extracts coffee oils and flavors, resulting in an intense, espresso-like brew. The Moka Pot is a beloved choice for those seeking a deeply satisfying, aromatic experience.

GRIND: Fine



Do not use coffee that is ground too fine. That will clog the filter basket and ruin your brew. And using too coarse a grind will result in a watery, underdeveloped cup.

How much coffee should I use?

6-cup Moka Pot: 6 Tbsp of coffee
9-cup Moka Pot: 9 Tbsp of coffee

A Moka pot "cup" is typically one ounce of brewed coffee.

STEP 1

Pour water into the bottom chamber of the Moka Pot.

Don't overfill – the water level should be below the safety release valve.

STEP 2

Place the coffee filter basket on the bottom chamber.

The basket is designed to nest into position.

STEP 3

Measure out and add ground coffee.

Fill the filter basket to the top, creating a mound shape.

STEP 4

Screw the top chamber onto the bottom chamber.

Make sure there are no grounds on the filter basket rim to ensure a tight seal. If the filter basket does not seal tightly, the gasket may be old and need replacing.

STEP 5

Heat on medium-low heat, facing the safety valve away from you.

As steam pressure builds in the bottom chamber, water will pass through the coffee grounds to the top chamber.

STEP 6

Listen closely for a hiss.

That means your coffee is ready. Don't let your Moka Pot whistle; that will mean your coffee is being over-extracted.

STEP 7

Remove from heat, pour a cup, and enjoy!

You can add hot water to the finished brew to create an Americano-style beverage, or heated milk for something more like a latte.



Learn more about our favorite brew methods—and the vast, wonderful world of coffee—at StarbucksCoffeeAcademy.com.

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