

Caffè con la moka

Coffee Made with the *moka* Pot

Using the affordable stovetop espresso maker, known as the *macchinetta*, *moka* pot, *greca*, or *cafetera* is a simple way to brew something close to a *caffè espresso* at home. It is a very common way of preparing coffee in Italy, Spain, France, and Latin America.

Water

Take apart your stovetop espresso maker. Fill the bottom chamber with water up to below the steam release valve.

Coffee

Grind size: medium fine

Insert the funnel filter, making sure the water, with the insert in place, still does not cover the steam release valve. The coffee should be ground a little finer than for drip coffee, slightly coarser than for espresso. Fill the funnel with ground coffee—do not compress. Tap the funnel gently to even out the grounds.

You will also need:

Stovetop espresso maker

Without tamping, run a finger around the edge of the filter to make sure there are no stray grounds (this will ensure a tight seal), and then tightly screw on the top half of the stovetop espresso maker.

Place it on the stove over medium heat. If using gas, the flame should cover the bottom of the pot but not heat the handle.

After a few minutes, you will hear the pot begin to gurgle. About 15 seconds after you first hear this sound, remove it from the heat. It should continue to percolate until the top chamber is full.

Notes:

You can buy *moka* pots in 2, 4, 6, or more cups. Each manufacturer will recommend different volumes of water and coffee. Consult the manual for your specific pot if you need further guidance. Be aware that the stovetop espresso maker can be very similar in looks to the stovetop percolator, but very, very different in the way it works. With stovetop espresso, the water is forced through the grinds at pressure and collects in the top. A percolator will continually run water through the grinds until it is removed from the heat.

