

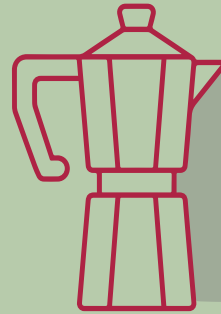


This process provides more body than those done with other filter options, as it extracts a greater quantity of oils and allows the finest non-soluble solids to pass through.

Pressure Method



MOKA



Preparation method by pressure filtration, based on a simple technique that allows you to enjoy a good coffee at home.

BIALETTI

Moka Express

Medium roast
Medium-Fine grind

How to do it?

Dose

The amount of coffee to be used is determined by the size of the coffee filter.

Prepare

Fill the lower part with hot water up to the safety valve.

Fill

In the filter, put the coffee to the top without tampering it down. One can level the coffee with light taps to the filter while filling.

Close

Screw the two parts together

Heat

Put the coffee pot on high heat, leaving the lid open. When the coffee is rising to the top, lower the heat. Once the extraction goes from a continuous thread to splashing, remove immediately by lowering the lid to cool.

Serve

Stir the extracted coffee with a teaspoon or some utensil to homogenize the extraction, it is advisable to remove the coffee to a server to avoid excessive contact with the heat of the coffee maker. Serve and enjoy.

