SOUTH INDIAN FILTER COFFEE USING ITALIAN MOKA POT



I'm not a big coffee lover until my college days. But now I'm trying different coffee with different coffee maker with my husband who is a coffee geek. Lately I stumbled upon Italian Moka pot and I wanted to give it a try. Though there are lot of bad reputation of using a moka pot, I really love the flavor and the intensity it delivers. Here is my own twist and my recipe for a good latte which can soothe you any time of the day.

Moka pot are also known as a stove top expresso machine, is a coffee maker which produces coffee by

passing hot water pressurized by steam through ground coffee. It is very popular in Latin America and Europe.

Mechanism of Italian Moka Pot Coffee Maker



The boiler (marked A) is filled with water almost up to the safety release valve and the funnel shaped metal filter (B) is inserted. Finely-ground coffee is added to the filter.. Then the upper part (C, which has a second metal filter at the bottom) is tightly screwed onto the base.

A gasket ensures a tightly closed unit and allows for pressure to safely build up in the lower section, where a safety valve provides a necessary release in case this pressure should get too high (with clean filters, that should not happen). One preferred method of preparation states that the entire filter should be filled with coffee and placed over medium to lower heat

The steam eventually reaches a high enough pressure to gradually force the surrounding boiling water up the funnel through the coffee powder and into the upper chamber (C), where the coffee is collected. When the lower chamber is almost empty, steam bubbles mix with the up streaming water, producing a characteristic gurgling noise.

Hope my video helps you to brew and enjoy a better cup of joe (Coffee). Here is the link

South Indian Filter Coffee by using Italian Moka Pot



Health Benefits of Drinking Coffee

- Rich in anti-oxidants.
- Good for diabetic patients.
- Good for your brain
- Good for liver function



sending recipe to [cook like a celebrity chef 5]

