Turkish coffee Utensils:

Ibrik

The most important utensil for making Turkish coffee is the turkish coffee maker. It is known by many names like ibrik, cezve, jezve, briki and mbrik. It is usually made of copper or brass or stainless steel. It has a wide bottom, narrow neck and a long handle attached to it. There is a spout at one end for the purpose of pouring. The copper or the brass ones are mostly made by hand. The stainless steel ones have heat resistant phenolic plastic handles.

Fincan

This refers to the coffee cup which serves about 2 to 3 ounces of the liquid.

Kahve Degirmeni

This is the Turkish coffee grinder or mill which is long and tubular and has burrs that grind the coffee beans to fine powder.

Ingredients:

The main ingredients include medium roasted coffee beans, good quality water and sugar.

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Adding the ingredients:

At first one has to grind the coffee to very fine powder. Then add 2 to 3 ounces of water with one teaspoon of powdered coffee and one teaspoon if sugar in the ibrik .Then the ibrik has to be put on the stove on medium heat. One should avoid stirring at this stage as clumps might form. The combined ingredient should fit just below the neck of the pot. Only when the coffee starts to sink and the water is warm enough should the stirring begin to dissolve the sugar.

Brewing:

Traditionally, for best taste, the brewing process should take about 15 to 20 minutes. Slowly the mixture has to be brought to a frothing boil on the stove top. As the froth gets close to the top, before it boils over, the ibrik should be removed from the heat and the froth allowed to go down. Once the froth goes down it should be replaced on the heat again. After the third frothing boil the froth should be poured in the cups in equal proportions and served. Often a fourth frothing boil is preferred.

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For more information on a turkish coffee maker, check out the info available online; these will help you learn to find the a cezve!

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