

Turkish Coffee (Türk Kahvesi)

Turkish · Beverage · Medium · 10 min total · Serves 2

Türk kahvesi is very finely ground coffee boiled in a small pot called a cezve, with sugar stirred in before heating. It is served unfiltered under a thick foam, and the grounds settle at the bottom of the cup.

Ingredients

- 0.5 cup cold water (about 1/4 cup per cup of coffee)
- 2 tsp Turkish-grind coffee (heaped, one heaped tsp per cup; powder-fine)
- 2 tsp sugar (orta (medium) for two cups; use 0 for sade, 1 for az sekerli, 4 for sekerli)
- 1 pinch ground cardamom (optional)
- 2 glass of cold water (served alongside to clear the palate)
- 2 lokum or a small biscuit (optional accompaniment)

Method

1. Pour the cold water into a cezve (ibrik), the narrow long-handled pot. Use a 2-cup cezve, and make sure the liquid stays below the neck so the foam has room to rise.
2. Add the sugar and the cardamom if using, and stir until the sugar dissolves into the water.
3. Add the coffee and stir once, gently, to moisten it. Do not stir again from this point on.
4. Set the cezve over the lowest heat you have and warm slowly for 3 to 4 minutes, watching the foam (köpük) rise toward the rim. Do not let it boil. Just as the foam climbs, lift the pot off the heat (about 175 to 185°F / 80 to 85°C).
5. Spoon some of the foam into each cup, return the cezve to low heat until the foam rises again, and repeat the lift-and-remove step once more to build a thick, even crema.
6. Pour the coffee slowly into each cup, dividing the foam evenly so each cup gets its share.
7. Let the cups rest for 1 to 2 minutes so the grounds settle, then sip slowly and stop before the sediment. Serve with the glass of cold water and a small lokum or biscuit.

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