

Bol Köpüklü Türk Kahvesi

Learn to make authentic Turkish coffee with rich foam. Traditional recipe includes step-by-step instructions for perfect cezve brewing technique.

2 min

HAZIRLIK

10 min

PIRME

12 min

TOPLAM

1

PORSIYON

Easy

ZORLUK

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Malzemeler

- 1 cup water
- 2 tsp coffee
- 1 tsp granulated sugar

Yapılış

- Prepare the coffee mixture**

Add 1 cup cold water, 2 teaspoons finely ground Turkish coffee, and 1 teaspoon sugar to a cezve (Turkish coffee pot) or small heavy-bottomed saucepan.
- Stir the mixture**

Stir the mixture thoroughly with a wooden spoon until the coffee grounds and sugar are completely dissolved and no lumps remain, about 30 seconds.
- Begin heating**

Place the cezve over the lowest possible heat setting on your stove and heat without stirring for 3-4 minutes until the mixture begins to warm and small bubbles form around the edges.
- Continue heating**

Continue heating slowly until a thick, creamy foam begins to form on the surface and rise up the sides, about 2-3 more minutes - do not let it boil.
- Preserve the foam**

Immediately remove the cezve from heat when the foam rises and use a teaspoon to distribute the foam evenly into your serving cup or cups.
- Return to heat**

Return the cezve to the lowest heat for 30-60 seconds until the coffee rises again with foam, watching carefully to prevent overflow.
- Final brewing**

Remove from heat again and let the coffee settle for 10-15 seconds until the foam subsides and the grounds begin to sink to the bottom.
- Serve**

Pour the coffee very slowly into the cup, tilting the cezve gently to keep the coffee grounds in the pot - the finished coffee should have a layer of foam on top.

?puçlar?

Use cold water when starting the brewing process—it helps create better foam formation and allows for more controlled heating.

Maintain the lowest possible heat setting throughout brewing to prevent burning and ensure proper foam development.

Never stir the coffee once heating begins, as this disrupts foam formation and can cause uneven extraction.

Test your coffee's freshness by sprinkling grounds on water—fresh coffee floats while stale coffee sinks immediately.

Distribute the initial foam among cups before completing the brewing process to ensure each serving gets its share.

Remove the cezve from heat the moment it begins to rise to prevent boiling over and losing the precious foam.

Store ground Turkish coffee in airtight glass containers away from light and moisture, and avoid leaving metal utensils inside.

Serve immediately after brewing while the foam is at its peak and the coffee maintains its optimal temperature.