



Ingredients

Fresh, cold, filtered water

Freshly ground coffee

Peet's Suggests:

- Blend 101
- Arabian Mocha-Java
- Italian Roast

Stovetop Brewing

A cornerstone of Italian coffee culture, stovetop espresso is one of the most popular ways to enjoy coffee throughout Europe. Brew one of Peet's suggested coffees with the Bialetti Moka Express for a concentrated and flavorful Italian-style coffee at home.

- Fill the bottom chamber with water to just below the line.
- Place the filter basket into the bottom chamber and fill with coffee grounds.
- Place the top serving chamber onto the bottom and fasten securely.
- Place the Bialetti on a range set to medium high. As the water heats, steam pressure forces brewed coffee into the top chamber. Lower the heat to slow the coffee flow and to avoid scalding.
- Remove from heat when the serving chamber is $\frac{3}{4}$ full. Coffee continues to flow upwards as the brew cycle completes.
- Serve hot in pre-warmed demitasse cups. Sweeten with sugar if desired. See reverse for Peet's iced stovetop espresso recipe.
- The 9 cup Bialetti makes 14 ounces; the 6 cup makes 10 ounces.

To pre-season your Bialetti, brew through once and discard results.



Refreshing Iced Stovetop Espresso

The intense flavor of stovetop espresso is delicious served over ice for warm weather entertaining or as an after-dinner drink.

Ingredients

Freshly-brewed stovetop espresso

Ice

Optional:

- Milk or cream
- Simple syrup

- Fill a 14 ounce glass with ice.
- Slowly pour 4 ounces of freshly brewed stovetop espresso directly over the ice. If a weaker flavor is desired, dilute with 1 ounce of cold, fresh, filtered water.
- Swirl or stir gently with a spoon and add 1 ounce of milk or cream and sweeten with simple syrup to taste.
- The 9 cup Bialetti makes 4 servings.
- The 6 cup Bialetti makes 3 servings.

See reverse for stovetop espresso brewing instructions.



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