

TURKISH COFFEE

**“the memory of a single cup of coffee lasts 40 years”
reflects the sentiment of peace, friendship, love and
respect! - Turkish expression**

Serves 1

1+1/2 teaspoons pulverized
Turkish ground coffee
1 teaspoon sugar

For each person place 1
demitasse cupful of cold water
into a “jezvah” (or saucepan
with a pouring spout) and add
the Turkish coffee and sugar.

Stir to mix well. Place the pot over low heat, stirring until the
sugar has dissolved. Cook to a rising boil and immediately remove
from the heat. Pour or spoon the forth evenly into tiny cups and
replace the pot on the heat. When the coffee begins to rise
remove the pot and fill the cups. / This recipe is for medium-
sweet coffee. The amount of sugar is up to your taste. It can be
less or more.



Recipe form the Embassy of Turkey in Dublin