

Greek Coffee - Ελληνικός καφές (ellinikos kafes)



Strong coffee brewed in a special pot (briki) and served with grounds at the bottom of the cup.

SERVES	PREP	COOK	TOTAL	CUISINE
Serves 1	2 minutes	4 minutes	6 minutes	Greek

Ingredients

- 1 heaped tsp very finely ground Greek coffee (almost powdery)
- 1 Greek coffee cup (about 60 ml / 2 fl oz) cold water
- Sugar to taste: none for sketo, 1 tsp for metrio, 2 tsp for glyko

Method

1. Decide the sweetness first, as the sugar is cooked in and cannot be added later: none (sketo), 1 tsp (metrio) or 2 tsp (glyko).
2. Measure the cold water with the coffee cup and pour it into a briki, or the smallest saucepan you have.
3. Add the coffee and sugar, stir once to combine, then stop stirring.



4. Set over low heat and warm slowly for 3–4 minutes. As it heats, a dark foam (kaïmaki) will form and rise.
5. Watch closely: as the foam climbs toward the rim and is about to boil over, remove the briki from the heat immediately. Do not let it boil.
6. Spoon a little foam into the cup first, then pour in the rest slowly to keep the kaïmaki on top.
7. Let the coffee stand for a minute so the grounds settle, then serve without stirring.

To serve

Serve in a small cup with a glass of cold water and perhaps a small sweet such as loukoumi. Sip slowly and stop before the grounds at the bottom.

