Drinks / Türkiye

Turkish Coffee

Finely pulverized coffee and sugar simmered together in a small copper cezve until a thick, foamy head rises — served in a tiny cup with the grounds settling below into a rich, silty sediment.

Time 15 min **Servings** 4

What you'll need.

- ☐ 2 parts Turkish-ground coffee (extra-fine grind)
- ☐ 10 parts Cold water
- ☐ 1 parts White sugar
- ☐ 0.1 parts Ground cardamom

Let's make it.

01 Measure cold water into a cezve (or small saucepan with a pour spout) using the coffee cup as your measure — about 60ml per cup. Add the coffee, sugar, and cardamom to the cold water. Do not stir yet. This cold-start method is essential: adding coffee to hot water causes it to clump. Use a small spoon to stir gently two or three times until the coffee is wetted and beginning to hydrate. The mixture will look like muddy water.

02 Place the cezve over the lowest possible flame. Do not walk away — Turkish coffee requires constant attention. Watch for a ring of tiny bubbles to form at the edge, then a slow creep of foam (kaymak) rising from the center. When the foam has risen to about two-thirds of the way up the cezve and is trembling on the edge of boiling, remove from heat immediately. Spoon the foam into each cup first to reserve it.

03 Pour the coffee slowly into the cup, over the reserved foam, in a single slow stream from a low height. The pour is gentle so the foam reforms on top. Let the coffee rest for 30 seconds before drinking — the grounds need time to settle to the bottom. Serve with a glass of cold water and a small sweet (a piece of lokum or sugar cube). Do not stir after pouring.

Recipe & provenance ForkRecipe Kitchen / ForkRecipe / FoodML and contributors / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Servings are an estimate; check quantities in the source recipe.
recipes.dvs-services.be / turkish-coffee