

How to make Greek coffee

with the traditional  coffee makers
(for models: AK/8-1, AK/8-3 & AK/8-4)



1. Make sure the coffee machine is turned on and preheated for at least 30 minutes until the sand is hot.

2. Pour one cup of water into the coffee pot supplied with the machine.



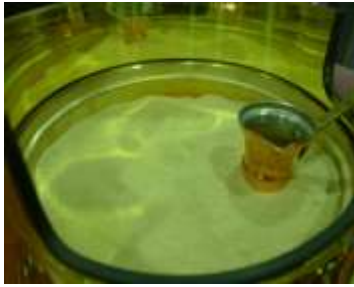
3. Add one teaspoon of special finely ground coffee powder (Greek or Turkish)



4. Add sugar if you like



5. Stir well



6. Place the coffee pot in the sand. Make sure that the pot is dipped into the sand and its bottom touches the plate underneath.

CAUTION: THE SAND AND THE CASING AROUND IT ARE HOT!!



7. After 1-2 minutes, when the water gets warm, stir gently.



8. As soon as the coffee starts to boil and foam starts to raise, remove the coffee pot from the sand.



9. Pour slowly in a small cup taking care not to disturb the foam on top but let it drop into the cup smoothly.



10. Serve hot with a glass of cold water and, if desired, cookies or biscuits.

Enjoy!

Note: In case the coffee pot is not withdrawn in time, coffee will spill over. There is no need to remove the dirty sand. The spilled coffee will soon dry out and the coffee powder left will be easily dispersed in the sand if you mix after the appliance is turned off and the sand cools down completely.