

TURKISH COFFEE



From the days of the Ottoman Empire through to the present, coffee has played an important role in Turkish lifestyle and culture. First brought to Istanbul in 1555 by two Syrian traders, coffee became known as the "milk of chess players and thinkers." Coffee has been at the center of political and social interaction in the country. It combines special preparation and brewing techniques with a rich communal culture. In ancient times, women received intensive training on the proper technique of preparing Turkish coffee and prospective husbands would judge a woman's merits based on the taste of her coffee. Even today in the most modern homes, when a young man's family asks a girl's parents for her hand in marriage, a formal coffee is served.

Turkish coffee is a very fine, powder-like grind. First, freshly roasted beans are ground into the fine powder, then the ground coffee along with cold water and sugar are added a special Turkish Coffee Pot. It's then brewed slowly on a stove to produce foam. The coffee is served in small cups and served with a glass of water.

The tradition itself is a symbol of hospitality, friendship, refinement and entertainment that permeates all walks of Turkish life. Turkish coffee also plays an important role on social occasions such as engagement ceremonies and holidays; its knowledge and rituals are transmitted informally by family members through observation and participation. And at the end of your cup of coffee, the grounds left in the empty cup are often used to tell a person's fortune.



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