



Composition

100% arabica

Roasting

LIGHT MEDIUM DARK

Organoleptic profile

Aroma:	● ●
Body:	● ● ●
Sweetness:	●
Balance:	● ● ●

Available packaging

- 1000g whole bean pack
- 500g whole bean pack

● Qualità ORIGINAL MINAS

A blend of roasted coffees with a distinct taste, the typical iodate hint and varying degrees of phenol.

It is mostly used in the Balkans for the preparation of the beverage with the method called "Turkish".

The particularly acidulous flavor that characterizes it cannot be tasted unless the beverage is prepared as mentioned above.

TURKISH COFFEE

It is one of the oldest methods of preparation for coffee.

For two cups:

Put two tablespoons of very fine ground coffee in an ibrik (jug) or in any other container and add two tablespoons of sugar. You may add also two grains of cardamom.

Add two cups of cold water and bring it to boil, then remove from heat source. Let it sit for two or three minutes then repeat this operation three times.

Add a few drops of cold water before serving, the ground coffee will settle on the bottom.

