



## How to Brew the Perfect Espresso at Home

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### 1. GET FAMILIAR.

The octagonal stove-top coffeemaker has three parts: the base, the filter, and the pitcher.



## 2. ASSEMBLE THE INGREDIENTS.

Fill the base with cold water up to the small valve, and set the filter inside the base. Spoon your [ground coffee](#) [2] — we suggest medium grind — into the filter, then tightly screw on the pitcher. Don't pack it in. Goes without saying (but we'll say it anyway): quality counts. Make sure you get the best beans for the best espresso.

## 3. BURBLE AND BREW.

Place the coffeemaker over low heat on the stove. As it brews, the coffee will begin to burble up into the pitcher of the coffeemaker.

## 4. REMOVE FROM HEAT.

When all of the water has risen, the coffeemaker will begin to sputter. Be careful when opening the lid of the pitcher; the still-spurting espresso has been known to scald even the most practiced of home coffee brewers.

## 5. DRINK IT HOT.

Pour the espresso into a cup, and enjoy immediately!

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### Links

[1] <http://www.iitaly.org/files/maxresdefaultjpg-10>

[2] [http://www.eataly.com/us\\_en/coffee-drink/coffee-tea/coffee](http://www.eataly.com/us_en/coffee-drink/coffee-tea/coffee)