



TURKISH COFFEE

Turkish Coffee

Hazelnut • Chocolate



PRODUCT DETAILS

Type	Turkish coffee
Origin	Brazil
Process	Washed
Tasting notes	Hazelnut • Chocolate
Bag sizes	250 g / 1 kg
Wholesale	1 kg bag

SUGGESTED STARTING RECIPE

Method	Cezve (ibrik)
Ratio	6 – 7 g coffee and 65 – 70 ml cold water per cup
Heat	Low heat, stay with it
Brewing	Take it off the heat as the foam rises; do not boil
Serving	Share the foam between cups first, then pour

A starting point; adjust grind and time to your equipment and taste.

STORAGE

- Keep the bag sealed in a cool, dry, dark place.
- Do not refrigerate; moisture and odours pass into the coffee.
- Grind whole beans just before brewing.
- We recommend using an opened bag within 3 – 4 weeks; ground coffee fades faster.

QUOTES AND ORDERS

For a wholesale quote visit penta.coffee/en/wholesale or write to info@penta.coffee.