

# COFFEE POT CONGRATULATIONS!!

We hope you enjoy many nice cups of good coffee from this little pots you have just bought. It should last you for many years and make you and your friends very happy. It *might* even help promote world peace. Hopefully it *will* promote Nepali coffee.

*WARNING: Making coffee is not as simple as making tea or passing a driving test. It needs a little bit more knowledge, care and effort to get it right. But it's worth it!*

To help you and your coffee pot get along, here is some wisdom passed on from teacher to teacher since 1934 when the first coffee pot of this design was invented in Italy.

**KEY RULES:** USE GOOD, FRESH COFFEE. KEEP OPENED PACKETS OF COFFEE IN THE FRIDGE TIGHTLY SEALED. USE OPENED COFFEE AS SOON AS YOU CAN, LIKE WITHIN 14 DAYS. DON'T OVERHEAT COFFEE, ITS FLAVOUR DIES. KEEP YOUR POT CLEAN WITH WATER, BUT DON'T USE SOAP. DON'T DRINK MORE THAN SIX CUPS PER DAY. DRINK WITH A LITTLE SUGAR BUT NOT TOO MUCH. ENJOY! VISIT [HTTP://COFFEEPOTNEPAL.COM](http://COFFEEPOTNEPAL.COM) AND GIVE FEEDBACK!

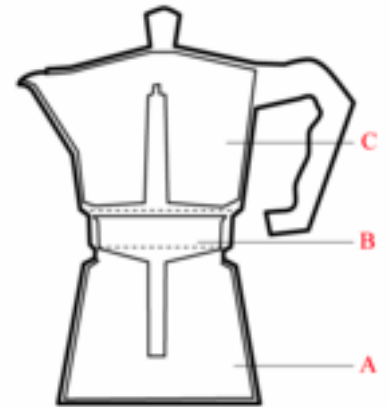
## FIRST USE

The pot has three metal parts. The bottom part (A) is where the water boils and turns to steam. The middle part (B), the basket, is where you put the coffee. The top part (C), with the handle and lid, is where the freshly brewed coffee collects.

The last place this pot was before in your hands was a smoky factory so it needs a very good clean before using. So...

First use some soap, water and a cloth to wash the pot as you would a fork or a spoon or a child's face. Give a good rinse to get rid of the soap.

Then fill the bottom chamber with water up to the level of the gold-coloured pressure relief valve on the side (never above!). Put some unwanted old used coffee grounds (or new if you don't have) in the filter basket (or leave it empty) and screw the top on, put on the gas and allow it to heat.



When it has bubbled and made a noise, this first pot of coffee you make in this should be thrown away. Away!

Cool the pots down with cold water. Open it and then repeat the above process 3 times with the same coffee grounds and throw all the coffee away.

After the 3<sup>rd</sup> time, just rinse the whole thing with clean water and your fingers or a soft cloth but no soap. The coffee oils inside the pot help keep the coffee you make tasting only of coffee.

## INSTRUCTIONS FOR MAKING TASTY COFFEE

Its a bit more tricky that making Nescafe and this is part of the fun. Stick to some simple rules though and all will be well.

1. Fill the bottom with water: fill up to the pressure release valve and not above it. And advanced tip is to use hot water as this means the whole process happens faster and the coffees flavour is not degraded by too much exposure to heat. It also helps the rubber seal last longer. Don't burn your fingers though.
2. Use some **good** coffee: Freshly ground is best. Grind quite finely. If you grind too finely, then you will see sludge in the bottom of your cup so next time grind a little bit more coarsely. If you use pre-ground coffee, always reseal the pack tightly and put in the fridge after use. There is some great Nepali coffee around – at least it tastes good if you follow these instructions.

3. Fill the basket with coffee: spoon it in and flatten off with a knife (or finger, or handle of spoon etc etc). Don't pack it down – when the water comes through it will expand and hamper the mixing of water and coffee. Always fill the basket – don't do less than full as your resultant coffee won't taste as good! Better to find someone to share the excess with.
4. Screw the top on tightly (a tight seal has to be made) and place on the heat: place on a medium to high flame so that the water boils quickly and the coffee is not over heated – but make sure the flame doesn't rise up around the sides of the pot either. After a few minutes, you'll hear a nice gurgle which means the water is just about used up in the bottom part. Remove from the heat now! If you leave the pot on the heat, the coffee may start to boil and will taste awful yuk yuk. Overheating also can damage the rubber seal and then you are in trouble.
5. Pour into nice pre-warmed cups: and serve with sugar. You may want to serve as a small shot of espresso or whisk some hot milk in a pan to make your own **cappuccino**. That's up to you.
6. Make some appreciative sounds like 'mmmm' and enjoy!

## CARE

Always wash your coffee pot with warm water and a soft cloth to remove oily residues from the coffee otherwise these will affect the taste of your next brew. Don't scrub! Don't use more than a tiny drop of soap! It's good to keep the protective dull layer on the inside of the pot. A too shiny, shiny pot might give a metallic taste.