

COFFEE DISTRIBUTORS LTD

Stovetop Espresso

1. **Ensure your stovetop is suitable for your situation** (e.g. most aluminium stovetops will not be suitable for induction style ovens [use 18/10 stainless steel]).
2. **Preheat the oven** to a medium heat.
3. **Fill lower chamber** with cold water.
4. **Fill upper basket** with ground coffee (ground medium for a stovetop). If unsure consult your local coffee company. Give the basket a light tap to remove any air pockets.
5. **Screw bottom chamber and top basket together** tightly to ensure a sufficient seal.
6. Place on oven and wait for liquor to be drawn into top chamber. Be sure to monitor the progress of your beverage as leaving the stovetop on too long will not only makes it taste unpleasant but overtime will also damage the stovetops seals.