



Lebanese Coffee

Lebanese coffee - or Arabic coffee as it's also called – is very similar to Turkish coffee, except that it's often scented with cardamom seeds, which the Turks don't use. Both are made with pulverised coffee beans, which are often sold in supermarkets as 'Turkish-style coffee'. Many people consider the thick foam on top the best part of a Lebanese coffee. You'll get more foam in the first cup, which is usually given to an honoured guest or the head of the household, and less in each subsequent cup.

Serves 2



INGREDIENTS

- 6 green cardamom pods
- 2 tablespoons pulverised coffee beans (Turkish-style coffee)
- 1 tablespoon white sugar, more or less to taste
- 140ml cold water

METHOD

1. Bruise the cardamom pods so some of the seeds come out.
2. Place pods and seeds in an Arabic coffee pot.
3. Add coffee, sugar and water and stir to combine well.
4. Place over medium heat for a few minutes until it starts to foam up.
5. Just before the foam reaches the top of the pot, quickly lift it off the heat.
6. Wait a few seconds until the foam subsides then return it to the heat until it foams up again.
7. Repeat one more time, taking care as it will foam almost immediately this time.
8. Serve in small Lebanese coffee cups.