

KULTHUM | BRASS COFFEE POT



OWNER'S GUIDE

KULTHUM | COFFEE. RITUAL. MAGIC.

YOUR MORNING COFFEE RITUAL SHOULD FEEL LIKE ENCHANTMENT. THAT'S WHY WE NAMED OUR EGYPTIAN-STYLE BRASS COFFEE POT AFTER UMM KULTHUM, THE MOST ENCHANTING VOICE IN EGYPTIAN MUSIC.

Your Kulthum brass coffee pot is beautiful, durable, and designed to make an exceptionally smooth cup of Egyptian-style coffee with a gorgeous foam layer so bewitching it must be magic. But to do that, sometimes it needs a little help from you.

Use this guide to get the most out of your Kulthum coffee pot and keep your coffee ritual going for years to come:

Caring for your Kulthum coffee pot:

- Wash with warm water and soap before first use.
- Rinse immediately after brewing and dry well. If necessary, use soap.
- Use non-metal utensils to avoid scratching the interior of your Kulthum coffee pot.
- Use brass cleaner to brighten the exterior if necessary.
- Do not use harsh sponges, wire brushes, or the dishwasher to clean your Kulthum coffee pot.

How to make Egyptian coffee:

1. Place 1 Tbsp Egyptian or Turkish coffee (not regular coffee!) in your Kulthum coffee pot. For sweet coffee, add sugar.
2. Add water, leaving the neck of the coffee pot open. Stir to mix the coffee, sugar (if using), and water.
3. Place on stove, using medium heat. Do not stir.
4. When the coffee begins to foam, remove your Kulthum coffee pot from the fire. Don't let it boil or foam over.
5. Slowly pour the coffee into a cup and enjoy.

