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Unless you are Italian, it's easy to get confused about the difference between a **moka coffee** and a **mocha coffee**. A *moka* (with a K) is that cute little pot you see above and is a method of coffee making used in most Italian homes since 1933, when it was first invented by Luigi De Ponti for Alfonso **Bialetti**. A *mocha* instead is a chocolate variant of the famous caffè latte typically prepared using cacao powder, though variants can be found using chocolate syrup and even nutella (slurp!).

Preparing coffee with a moka is a true daily ritual in Italy, for which all you need is water (ideally filtered) and some high-quality **ground coffee**. You can also grind your own coffee using whole beans though it is advisable to purchase pre-ground, as grind particle size is so critical for a good cup of coffee; not too fine (as for Turkish coffee) nor too coarse (as for French press). For a cup of La Dolce Vita at your home, follow the instructions below... and Happy International Coffee Day to all our readers!



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"THERE IS NO LOVE SINCERER THAN THE LOVE OF FOOD." – GEORGE BERNARD SHAW

