TURKISH COFFEE



It's served in small cups,accompanied by a glass of water.It's regarded as a part of Turkish heritage.This tradition symbolizes hospitality and friendship.It has also an important role on engagement ceremonies.





It is made in a cezve. First add water and coffee to the cezve then add sugar and , stir to blend it .When it's boiled , remove from heat immediately. It's similar to filtered coffee.

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