Boil water in a pot or kettle. While your water is boiling, prepare your đezva (coffee pot) by making sure it’s dry. Add ground coffee to the đezva.

Warm the coffee grounds in the đezva on the stove for 3-4 seconds. Be careful not to burn them.

Pour your boiling water over the grounds and keep the đezva on the stove until you see a giant bubble start to foam from the bottom. Called pena, this foam is rich and thick. Be careful not to let the foam boil over.

Once all the foam is to the top, remove the đezva from the heat.

Serve coffee right away by pouring it into the fildžan (coffee cup). Be sure not to let the foam begin to disintegrate. Some people spoon a little of the foam into each cup before pouring the coffee as well.

Enjoy black, or serve with milk and sugar. Coffee is also often paired with Turkish delight (a sugar confection, also known as rahat lokum) or other sweets.