# Mırra (Urfa bitter coffee)

**Serves 1 · 4 h**

## Ingredients

| | |
|---|---|
| **50 g** | Coffee beans |
| **100 g** | Water<br>½ glass |

## Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

## Method

1. Roast the coffee beans in a pan, stirring.
2. Once cooled, pound the beans well in a stone mortar and transfer them to a vessel called a gümgüm.
3. Add the water, bring to a boil and let it stand until the grounds settle.
4. Repeat this step a few times in the gümgüm until the coffee turns into an essence (hulasa).
5. Pour the essence from the cezve into handleless cups called mekkavi, usually about two sips each, and serve hot straight from the cezve.

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tatname.com/en/tarif/mirra-surkav