

# COFFEE

## Facts & Fancies

### Italian-Style Espresso

(NAPSA)—Espresso was not always brewed in pump-driven machines, decked out with gadgets like frothers, drip trays or filter holders. In fact, espresso is a drink that evolved from an Italian process known as “moka.” Moka does not refer to a chocolate flavored coffee, but rather to the coffee maker used to make this unique Italian drink.



**An electric version of a traditional Italian machine might be just your cup of espresso.**

In a traditional moka, water is boiled in the lower chamber and forced upward by steam pressure through finely ground coffee. The resulting moka beverage is rich and smooth and tastes something between drip coffee and espresso. It is served directly from the pot—straight, or with frothy milk for a cappuccino or latte.

Kitchen appliance manufacturers, such as the Italian-based company De'Longhi, have recently introduced electric versions of the moka. These new machines are modern, convenient adaptations that allow users to brew and serve espresso at the dinner or coffee table.

The De'Longhi Moka is currently available at Bed Bath & Beyond stores nationwide and at [amazon.com](http://amazon.com). For more information, visit [www.delonghi.com](http://www.delonghi.com) or call (800) 322-3848.