

# KIMBO CUCCUMA

A NEAPOLITAN  
ICON, IN A  
NEW WAY.



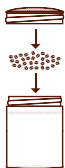
Kimbo has brought the traditional Neapolitan 'flip' coffee pot back to life, combining Neapolitan coffee culture and modern innovation. The Cuccuma delivers a coffee aroma which immediately

transports the drinker to the lively and exciting city of Naples. The 3-4 minute preparation time allows complex flavours to develop, brewing a filter coffee with great body and leaving a refreshingly clean palate.

**USE MEDIUM-GROUND COFFEE**

**SMALL CUCCUMA**  
SHORT COFFEE: 17g  
LONG COFFEE: 13g

**LARGE CUCCUMA**  
SHORT COFFEE: 42g  
LONG COFFEE: 34g



**1** Put the coffee into the filter and screw on the filter cap

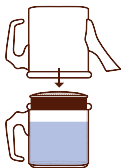


**2** Put cold water into the water pot up to 0.5cm below the small hole (same quantity for Neapolitan and regular black coffee)

*You can also use boiling water from a kettle - in which case skip step 5*



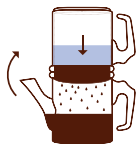
**3** Put the filter into the water pot



**4** Cover the water pot with the drip pot (the spout will be upside down)



**5** Put the Cuccuma on a flame (or a hot plate). Remove from the flame steam and water starts coming out of the small hole (you'll hear a 'hiss' sound)



**6** Hold both handles of the Cuccuma, keeping the two pots stuck together, and flip it upside down

To avoid loss of water from the sides, do this as quickly as possible



**7** Put the 'Cuppetiello' on the spout; this preserves all the coffee aroma in the drip pot

Wait 3 to 5 minutes



**8** Pour the coffee into the cup. If you prepared a small Neapolitan coffee use a small 50ml coffee cup; if you prepared a long coffee, use a standard coffee mug