

Café de Capomo

Directions

Following collection one leaves the Capomo in the sun until the skin has dried, and is removed, revealing the hard green seed. These are then put back into the sun for about 8 days, to dry out some more. After these 8 days have finished, the Capomo is placed in a very hot oven to be toasted, depending on the oven's heat, for about 10 minutes. Once the Capomo is sufficiently toasted, it is ground up, traditionally by hand in Yelapa or machine. The ground Capomo can now be used like a coffee and makes an energizing drink.

Ingredients

🌱 1 kg. of capomo seeds

