

# Cappuccino Coffee

Learn to make perfect cappuccino at home with our authentic Italian recipe. Step-by-step guide for creamy espresso with velvety milk foam.

2 min

PREP

3 min

COOK

5 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 1 espresso coffee
- 3.5 fl oz milk

## Instructions

- 1 Prepare the Espresso**

Grind coffee beans to a fine consistency and brew 1 shot of espresso using an espresso machine or Moka pot until you have about 1 fl oz of dark, concentrated coffee with a golden crema layer on top.
- 2** Pour the hot espresso into a prewarmed 5-6 oz cappuccino cup, preserving the crema layer.
- 3 Steam the Milk**

Pour 3.5 fl oz of cold whole milk into a steaming pitcher and purge any water from your steam wand by briefly turning it on.
- 4** Insert the steam wand just below the milk surface and turn on steam to create foam for 3-5 seconds, then plunge the wand deeper to heat the milk to 150-160°F (65-71°C).
- 5** Tap the pitcher firmly on the counter 2-3 times and swirl gently to break down large bubbles and create smooth, velvety microfoam.
- 6 Assemble and Serve**

Pour the steamed milk into the espresso from a height of 3 inches, starting with a steady stream and finishing by spooning the remaining foam on top to create a thick foam layer that covers the surface.

## Tips

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Use cold, fresh whole milk for the best foam texture - milk that's been sitting in the refrigerator for more than a week won't foam as well.

Pre-warm your cappuccino cup by rinsing it with hot water to maintain the drink's temperature longer.

When steaming milk, start with the steam wand just below the surface to create foam, then plunge deeper to heat the milk evenly.

The ideal milk temperature is between 150-160°F - use a thermometer until you can judge by touch (the pitcher should be almost too hot to hold).

Tap the milk pitcher on the counter and swirl it after steaming to break down large bubbles and create microfoam.

Pour the steamed milk slowly and steadily from a height of about 3 inches to help integrate the foam with the espresso.

If you don't have an espresso machine, a Moka pot creates strong coffee that works well as a cappuccino base.

Never reheat milk that has already been steamed - it won't create proper foam and will taste scalded.