

# 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	3	5	1	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

## Cappuccino Coffee

## 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

- 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.