

Chocolate Mocha

Rich and creamy chocolate mocha recipe with espresso and cocoa. Perfect coffee house drink made at home in just 10 minutes. Simple 3-step process.

5	5	10	1	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Chocolate Mocha

Ingredients

- 1 espresso coffee
- 0.5 tbsp cocoa powder
- 0.75 cup milk

Instructions

- 1 Prepare the chocolate milk**
Pour 0.75 cup milk into a small saucepan and heat over medium-low heat, stirring occasionally, until it reaches 65°C (150°F) and steams but doesn't bubble, about 3-4 minutes.
- 2 Whisk 0.5 tablespoon cocoa powder into the hot milk until completely smooth with no lumps remaining, about 30 seconds of vigorous whisking.**
- 3 Brew the espresso**
Brew 1 shot of fresh espresso directly into your serving mug.
- 4 Combine and serve**
Slowly pour the hot chocolate milk into the espresso mug, stirring gently as you pour to blend the flavors.
- 5 Serve immediately while hot, optionally topped with a light dusting of cocoa powder.**

Tips

Heat milk gradually over medium-low heat while whisking constantly to prevent scalding and ensure smooth integration of the cocoa powder.

Sift cocoa powder before adding to eliminate any lumps that could create a grainy texture in your finished mocha.

Brew espresso directly into your serving mug when possible to maintain optimal temperature throughout the preparation process.

For extra richness, add a small piece of dark chocolate to the milk while heating, whisking until completely melted and incorporated.

Create a simple syrup with equal parts sugar and water if you prefer a sweeter mocha - this dissolves more easily than granulated sugar.

Warm your serving mug with hot water before assembling the drink to prevent temperature shock and maintain heat longer.

Use a thermometer to monitor milk temperature - aim for 150-160°F for the perfect steaming temperature without bitterness.

For professional-looking foam, tap the milk container on the counter after heating to break large bubbles and create a smoother microfoam texture.