

Americano

Learn how to make authentic Americano coffee at home. Simple recipe with espresso and hot water, plus tips for perfect coffee brewing technique.

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HAZIRLIK DK	PIRME DK	TOPLAM DK	PORSIYON	ZORLUK

Americano

Malzemeler

- 0.5 cup espresso coffee
- 1 cup water

Yapılışı

- Prepare Equipment**
Fill your coffee cup with hot water and let it sit for 30 seconds to warm the cup, then empty it completely.
- Heat Water**
Heat 1 cup of water to 195-205°F (90-96°C) using a kettle or hot water dispenser until small bubbles begin to form but water is not boiling.
- Brew Espresso**
Brew 0.5 cup of espresso using your espresso machine or moka pot until you have a rich, dark coffee with golden crema on top.
- Combine**
Pour the hot water into your warmed cup first, then slowly add the 0.5 cup of fresh espresso, pouring gently to preserve the crema.
- Serve immediately while hot.**

İpuçları

- Use freshly roasted coffee beans for the best flavor - beans should be used within 2-4 weeks of roasting.
- Preheat your cup with hot water to maintain optimal serving temperature and preserve coffee aromatics.
- Maintain water temperature between 195-205°F (90-96°C) for optimal extraction.
- Add espresso to hot water slowly to create a more homogeneous mixture.
- For more crema, add espresso to hot water rather than water to espresso.
- Adjust the coffee-to-water ratio to suit your taste - start with 1:1 and modify as needed.
- Use filtered water for cleaner taste and to protect your equipment from mineral buildup.

Serve immediately after preparation to enjoy the coffee at its peak flavor and temperature.

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