

Cappuccino

Learn how to make perfect cappuccino at home with espresso and steamed milk foam. Traditional Italian coffee recipe with step-by-step instructions.

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| 2 | 3 | 5 | 1 | Easy |
| HAZIRLIK DK | Pİ?IRME DK | TOPLAM DK | PORSIYON | ZORLUK |

Cappuccino

Malzemeler

- 1 espresso coffee
- 100 ml milk

Yapılı???

- Prepare the espresso**

Grind coffee beans to a fine consistency and brew 1 shot of espresso (about 30ml) directly into your cappuccino cup using an espresso machine or moka pot.
- Heat the milk**

Pour 100ml of cold whole milk into a small saucepan and heat over medium heat until it reaches 65°C (149°F), stirring occasionally to prevent scorching.
- Remove the heated milk from heat immediately when it reaches temperature - it should be hot but not boiling.
- Create the foam**

Pour the hot milk into a French press and pump the plunger vigorously up and down for 30-60 seconds until the milk doubles in volume and becomes frothy.
- Alternatively, return the hot milk to the saucepan and whisk vigorously by hand for 1-2 minutes until thick foam forms on top.
- Assemble the cappuccino**

Gently tap your milk container to settle the foam, then pour the steamed milk into the espresso cup from a height of about 3 inches.
- Lower the container closer to the cup surface and spoon the remaining foam on top to create a thick layer covering the entire surface.
- Serve immediately while hot.

?puçlar?

Use freshly ground coffee beans for the best flavor – grind them just before brewing to preserve aromatics and oils.

Maintain milk temperature between 60-70°C for optimal taste and foam quality. Overheated milk becomes too sweet and won't foam properly.

If you don't have a steam wand, heat milk in a saucepan and use a whisk or French press plunger to create foam.

Clean your steam wand before and after each use to prevent milk residue buildup that can affect foam quality.

Choose cups with wide mouths and narrow bases to maintain temperature and showcase the foam art.

Practice your pouring technique – start from a height to break through the crema, then bring the pitcher closer to create patterns.

For enhanced flavor, add a pinch of cinnamon or cocoa powder on top, but traditional Italian cappuccino is served plain.

Use full-fat milk for the richest, most stable foam, though you can experiment with different fat contents for varying textures.