

Dalgona Kahve

Make viral Dalgona coffee at home with just 4 ingredients. This whipped Korean coffee creates fluffy, Instagram-worthy foam in 5 minutes.

5	5	1	Easy
HAZIRLIK DK	TOPLAM DK	PORSIYON	ZORLUK

Dalgona Kahve

Malzemeler

- 2 tbsp coffee
- 2 tbsp granulated sugar
- 2 tbsp water
- 1 cup milk

Yapılış

- Make the whipped coffee**
Combine 2 tablespoons instant coffee, 2 tablespoons sugar, and 2 tablespoons hot water in a medium mixing bowl.
- Whisk the mixture vigorously by hand for 5-8 minutes, or use an electric mixer for 2-3 minutes, until it transforms from a dark brown liquid into a thick, light caramel-colored foam that holds stiff peaks when you lift the whisk.
- Prepare the base**
Fill a tall clear glass with 1 cup cold milk, leaving about 1/3 of the glass empty at the top to make room for the coffee foam.
- Add 4-5 ice cubes to the milk if you prefer your drink cold.
- Assemble and serve**
Spoon the whipped coffee mixture on top of the milk, creating a thick layer that floats on the surface.
- Serve immediately with a spoon so you can stir the coffee foam into the milk before drinking.

İpuçları

Use cold water instead of hot water for even fluffier, more stable foam that holds its shape longer.

Whip for a full 5-8 minutes by hand or 2-3 minutes with an electric mixer until the mixture holds stiff peaks and is light caramel colored.

Measure ingredients precisely using the 1:1:1 ratio - equal parts instant coffee, sugar, and water are crucial for proper foam formation.

Choose instant coffee over freshly brewed coffee as the granules contain stabilizers that help create the signature foam texture.

Microwave the mixture for 10-15 seconds if sugar isn't dissolving completely, then continue whipping.

Use a clear glass to showcase the beautiful contrast between the dark foam and white milk for the best presentation.

Store leftover whipped mixture in an airtight container in the refrigerator for up to one week and re-whip briefly before serving.

Try plant-based milks like oat or almond for different flavor profiles while maintaining the same stunning visual effect.