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Café-Style Coffee 2 Ways

Introduction

Indulging in café-style coffee at home can be a delightful experience, and with these two

recipes, you can create rich and flavorful beverages that rival your favorite coffee shop. Whether you're in the mood for a comforting latte or a frothy cappuccino, these recipes are simple to follow and can elevate your coffee game.

Detailed Ingredients with measures

For Café Latte:

- Espresso: 1 shot (about 30 ml)
- Milk: 1 cup (approximately 240 ml)
- Sugar: to taste (optional)

For Cappuccino:

- Espresso: 1 shot (about 30 ml)
- Milk: 1 cup (approximately 240 ml)
- Milk froth: 1/2 cup (approximately 120 ml)
- Cocoa powder or cinnamon: for topping (optional)

Prep Time

Prep time for both recipes is approximately 5 minutes.

Cook Time, Total Time, Yield

Cook time for each beverage is about 5 minutes. The total time for both recipes is around 10 minutes. Each recipe yields one serving.



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Detailed Directions and Instructions

Preparing the Coffee

Begin by brewing your favorite coffee using your preferred method, such as a French press, espresso machine, or pour-over. Aim for a strong coffee concentration for the best flavor.

Making Cafe-Style Coffee

Once your coffee is brewed, pour it into a serving cup or glass, filling it about two-thirds full.

Preparing the Milk

In a separate saucepan, heat milk over medium heat. Stir occasionally to prevent it from scorching. Alternatively, you can froth the milk using a milk frother if you prefer a frothy texture.

Combining Coffee and Milk

Once the milk is heated, slowly pour it into the cup with the brewed coffee. You can adjust the milk-to-coffee ratio according to your taste preferences.

Garnishing the Coffee

Top your cafe-style coffee with whipped cream or a sprinkle of cocoa powder or cinnamon, if desired, for added flavor and presentation.

Serving the Coffee

Serve the coffee immediately while it's still warm. Pair it with a pastry or a sweet snack for a delightful café experience.

Notes

Types of Coffee

Feel free to experiment with different types of coffee beans and brewing methods to find the flavor profile you enjoy the most.

Milk Alternatives

If you are lactose intolerant or prefer non-dairy options, you can use almond milk, oat milk, or soy milk as an alternative.

Frothing Techniques

There are various ways to froth milk, including using a handheld frother, a steam wand, or even shaking it in a jar for a quick option.

Sweetness Adjustment

Adjust the sweetness of your coffee according to your taste by adding sugar, honey, or flavored syrups.

Presentation Ideas

Consider using a clear glass to showcase the layers of milk and coffee, enhancing the visual appeal of your drink.



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Cook techniques



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