

Americano

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

5 min

HAZIRLIK

5 min

PIRME

10 min

TOPLAM

1

PORSIYON

Easy

ZORLUK

Americano

Malzemeler

- 0.5 cup espresso coffee
- 1 cup water

Yapılışı

1 Prepare Equipment

Fill your coffee cup with hot water and let it sit for 30 seconds to warm the cup, then empty it completely.

2 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.

3 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.

4 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.

5 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.