

Kakaolu Mocha

Rich and creamy Turkish chocolate mocha recipe. Perfect blend of espresso and cocoa in warm milk. Ready in just 10 minutes!

5 min

HAZIRLIK

5 min

PIRME

10 min

TOPLAM

1

PORSİYON

Easy

ZORLUK

Kakaolu Mocha

Malzemeler

- 1 cup espresso coffee
- 0.5 tbsp cocoa powder
- 0.75 cup milk

Yapılış

- Prepare the cocoa milk base**

Pour 0.75 cup milk into a small saucepan and heat over medium-low heat for 2-3 minutes until warm but not boiling, with small bubbles forming around the edges.
- Add 0.5 tablespoon cocoa powder to the warm milk and whisk continuously for 30-60 seconds until completely dissolved and the mixture is smooth with no lumps.
- Combine and serve**

Pour 1 cup freshly brewed hot espresso or strong coffee into your serving mug.
- Slowly pour the warm cocoa milk mixture into the coffee, stirring gently to combine and create a smooth mocha.
- Serve immediately while hot.

İpuçları

Heat the milk gently over medium-low heat to prevent scalding, which can create an unpleasant taste and texture in your mocha.

Whisk the cocoa powder thoroughly into the warm milk to prevent lumps from forming and ensure smooth integration.

Warm your serving cup with hot water before adding the mocha to help maintain the ideal drinking temperature longer.

For richer flavor, bloom the cocoa powder by mixing it with a small amount of hot milk first, then gradually add the remaining milk.

Create perfect milk foam by using cold milk and a clean frothing wand, moving it up and down to incorporate maximum air.

Adjust the cocoa quantity to your preference – start with less and gradually increase until you find your perfect chocolate-to-coffee ratio.

For a professional finish, tap the cup gently on the counter after adding foam to settle any large bubbles and create a smooth surface.

Serve immediately after preparation, as the foam will settle and the temperature will drop quickly, affecting the overall experience.

