

— MUST MAKE —

# DALGONA COFFEE

RECIPES



# RECIPE

## DALGONA COFFEE

### DESCRIPTION

Dalgona Coffee is a cold latte drink that comes with a velvety smooth and sweet coffee foam on top. The combination of cold milk and the bittersweet coffee is absolutely delicious. Dalgona coffee is inspired by the South Korean Dalgona candy, a toffee sponge that resembles the creamy dollop that tops the ice coffee.

### NUMBER OF SERVINGS

2

### DURATION OF CLASS

45 minutes

### TIME TO PREPARE

30 minutes

### TOOLS NEEDED

Large mixing bowl

Hand/electric mixer

Cup

### INGREDIENTS

- 2 tablespoons instant coffee
- 2 tablespoons sugar
- 2 tablespoons hot water
- 1/2 cup or 120ml milk of your choice
- 2-3 Ice cubes

### NOTES

- Do I have to use sugar?  
The sugar helps the coffee whip to a fluffy and stable texture that holds its shape for a while. You can reduce sugar amount, but I'm not sure it will be so fluffy. If you're really sensitive to sugar, you can reduce it down, just know that your coffee won't be as fluffy.
- What kind of milk to use?  
You can use cow's milk, dairy free milk such as almond milk, oat milk or any other kind of milk that you prefer.
- Can I make Dalgona coffee without electric mixer?  
Yes, you can whip the coffee using a regular whisk, it may take a little bit more time, but it absolutely possible.