



Easy step by step instructions on how to brew your favorite cup of coffee.



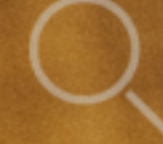
Start Now

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Cafe Mocha

1/2 cup water
2 teaspoon powder sugar
2 tablespoon of cocoa powder

Coffee
2-4 teaspoons your choice of ground coffee
1/4 cup of hot water
1/3 cup of hot milk (you can steam this if you have the tools)

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Boil

Bring 7oz (200g) of water to a boil. Weigh out 2-4 teaspoons of coffee (depending on your preferred strength). Grind to a texture slightly finer than sea salt.



Stir

Make a cafe-style chocolate mix with cocoa powder and powder sugar. Combine equal parts of each and stir up in a small bowl. You'll need about 2 tablespoons (30g) for one mocha drink.



Combine

In your mug, combine the chocolate syrup with your coffee. The more coffee you have, the more chocolate syrup you'll probably want. But be sure to leave room for milk!



Steam

Steam some milk or hear on the stovetop or in the microwave. How much? Well, how big is your mug? 1/3 to 1/2 cup (3 to 4 ounces) is usually plenty. You want the milk between 140 and 160F (60-70C). Any hotter than that and the milk burns, losing its flavor.



Pour

Fill your mug with heated milk. If there's any foam, be sure to hold it back with a spoon, so it layers above the mocha on top. If you like a really, really sweet mocha, add a teaspoon of sugar to your drink before you top it with foam.



Sprinkle

Top with whip cream, a sprinkling of cocoa powder, and enjoy! Chocolate or caramel syrup or even cinnamon is a nice touch too!



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