

Barbajada (Milanese Hot Chocolate-Coffee Drink) Recipe

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Why choose between coffee and hot chocolate? The Milanese drink called *barbajada* is a frothy mix of the two, topped with whipped cream just for kicks.



Why It Works

- Combining coffee and hot chocolate = maximum fun.
- Whisking the mixture makes it extra frothy.

YIELD: Makes 4 servings

ACTIVE TIME: 10 minutes

TOTAL TIME: 10 minutes

Ingredients

1/4 cup cocoa powder (3/4 ounce; 25g)

1/4 cup sugar (2 ounces; 55g)

1 1/2 cups (355ml) milk

2/3 cup (160ml) strong coffee or espresso

Whipped cream, for serving

Directions

1. In a medium bowl, stir together cocoa powder and sugar until thoroughly combined. In a medium saucepan, heat milk over moderate heat until steaming. Whisk in cocoa/sugar mixture along with coffee, whisking rapidly until hot and frothy. Divide into warmed mugs and top with whipped cream.

Special Equipment

Whisk

Notes

Different types of cocoa powder will yield slightly different results, with natural cocoa powder creating a more acidic, fruity flavor, while Dutch-processed cocoa will be earthier and nuttier. In this application, Dutch would be my recommendation, since the coffee generally brings its own acidity. Also, take note of the cocoa's fat content—supermarket brands like Hershey's are inexpensive because they're partially defatted, while powders like **Valrhona** or **Cacao Barry Extra Brute** have nearly twice the fat, helping to improve the mouthfeel in a light-bodied drink like this one.