

FOOD & WINE

Café Cubano

**Total:** 20 mins**Yield:** 6

© Lucy Schaeffer

No Cuban meal is complete without a *café cubano* (Cuban coffee). A well-made *café cubano* has a thick layer of sweet *crema* (cream) floating over strong espresso. To get the *crema* right, whisk about 1 tablespoon of the espresso with sugar until it turns foamy, then pour the pot of espresso over it. Lourdes Castro says you can't overbeat a *crema*, so stir it energetically. **More Warming Drinks**

Ingredients

Ground espresso

¼ cup sugar

Directions

Step 1

Prepare a 6-serving stove-top espresso maker according to manufacturer's directions and brew a pot of espresso. Put the sugar in a large glass measuring cup and add 1 tablespoon of the hot espresso. Using a small whisk, beat the sugar with the espresso until pale and thick and nearly dissolved, about 1 minute. Stir in the remaining hot espresso. Let the foam rise to the top, then pour into espresso cups and serve immediately.

