

How to Make Dalgona Coffee

Dalgona Coffee is whipped coffee from Macau coined by a Korean actor and it has become a social media sensation during the lockdown. You only need 4 ingredients and 5 minutes if you have a hand mixer!

Ingredients:

2 tablespoons of Instant Coffee

2 tablespoons of granulated sugar (brown or white)

2 tablespoons of hot/warm water

1 cup of milk (hot or cold; you can also substitute Almond Milk, Soy Milk, or Oat Milk)

Instructions:

1. In a mixing bowl, add 2 tablespoons of instant coffee, 2 tablespoons of sugar, and 2 tablespoons of hot or warm water. You can omit sugar but the mixture would not stay foamy as long if you do not add sugar
2. Using an electrical hand mixer or a stand mixer, whip the mixture for 2-5 minutes until golden brown. Use a spatula to scoop the content from the side of the bowl. If the mixture is creamy and fluffy, then you're done. If not, then keep whipping. You can also whip it by hand, but it would take a long time.
3. Add 1 cup of milk over ice in a glass. Be sure to leave some room for the foamy mixture
4. Add the golden brown foamy mixture from your mixing bowl to the glass of milk with a spoon. You can also add toppings such as Cacao Powder, brown sugar, or crushed almonds.
5. You can mix the contents and enjoy!