

# Cafecito

SERVES  
1

Cuban Coffee

Before the *cafetera* (stovetop espresso maker), the strong, small, and sweet *cafecito* (known elsewhere as *café cubano*) was made by boiling water, sugar, and coffee and filtering it through a *colador* (cloth filter). Today in Cuba, ground dark-roasted beans are brewed in a *cafetera* or espresso machine, the first few drops whisked with sugar to create a thick *espuma* (foam).

1 small cup dark-roast coffee  
made with a *cafetera* (see method, page 142),  
or, a double espresso (see method, page 36)

1 tsp demerara sugar

Put the sugar in your serving cup.

If using a *cafetera* (stovetop espresso maker), pour the first ½ tsp of coffee that reaches the top chamber over the sugar in the cup and return the *cafetera* to the heat to continue brewing. If using espresso, extract the first couple of drips over the sugar in the cup, then extract the remainder into a (prewarmed) small vessel that you can pour from.

Using a spoon or a small whisk, vigorously beat the sugar and coffee into a paste, continuing until slightly foamed—this is your *espuma*.

When the rest of your coffee is done extracting, pour it carefully into the *espuma* so that, when the cup is full, the *espuma* is largely sitting on top of your drink.

If the sugar paste was not beaten until foamy, or too little liquid was used, it can sit heavily at the bottom of the cup. If this seems to be happening, stop pouring and whisk again with the extra liquid.

## Notes:

You can use ordinary cane sugar instead, but demerara sugar adds a distinct molasses flavor. If you like it with milk, you can either top it up with warmed milk to taste or add a dash of evaporated milk. Beat the sugar for longer than you think—it takes a while to foam.

