

# 달고나 커피

Dalgona keopi

SERVES  
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Dalgona Coffee

This coffee is named for its similarity in flavor and appearance to honeycomb candy, called *dalgona* in Korean. Although it has been recently popularized by Koreans, it most likely originated elsewhere. A number of countries have been making this coffee for years, including India and Pakistan, where it is called *phitti hui*, *phenti hui*, or *pheta* coffee.

2 tbsp instant coffee

2 tbsp granulated sugar

2 tbsp hot water

1 cup iced or hot milk

You will also need:

Hand blender with whisk attachment  
or mixer (optional)

Put the instant coffee, sugar, and water in a mixing bowl and whip until the mixture is thick, pale, and creamy. It will take at least 2–3 minutes. If you are whipping by hand, it could take 8–10 minutes or more.

Pour the milk into a glass, and spoon the whipped coffee mixture over the top.

Stir through before drinking.

Notes:

You have to use instant coffee and sugar for this recipe; it won't work with regular brewed coffee. The dehydration process and addition of emulsifiers in instant coffee results in a creamier, foamier beverage once blended. Sugar increases the viscosity, holding the foaminess for longer. You can also make this with hot, steamed milk, or chilled milk for an iced coffee.

