THE J.M. SMUCKER Co

Café con Leche

Esto es un clásico. A café con leche is a simple but delicious warm coffee beverage that's popular throughout Spain and Latin America. It's made by combining strong espresso, sugar and very hot milk in a particular way, explained in this recipe. Try it yourself and join the tradition.

Prep Time	Cook Time	Serves	Difficulty
7 mins	8 mins	4	Easy

Ingredients

- 1 ¼ cups water
- 1/3 cup Espresso Ground Coffee
- 1/4 to 1/3 cup sugar
- 3 cups whole milk

Directions

Step 1: Brew espresso

FILL stove-top or electric moka pot with water and coffee according to manufacturer's instructions. Reassemble moka pot. Begin to brew over medium heat.

Step 2: Measure sugar & brewed espresso

PLACE sugar in 2-cup liquid measuring cup or metal pitcher. As soon as espresso begins to brew, pour about ½ tablespoon over the sugar. Return moka pot to heat until espresso is done brewing.

Step 3: Cream the sugar

BEAT the sugar and espresso with a small spoon until the mixture turns into a creamy, pale beige paste and most of the sugar is dissolved (about 1 to 2 minutes).

Step 4: Prep milk & foam

WARM milk in your favorite way until hot but not boiling. Froth milk with a frother, or beat the milk with mixer or whisk, until a thick layer of foam forms on surface. Pour milk into 4 mugs, reserving foam.

Step 5: Finish & serve

POUR brewed espresso gently over the creamed sugar. Stir gently. Pour over milk in mugs. Spoon foam on top and serve immediately. ¡Salud!

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