

**VIRAL
SENSATIONS!**



**TWO JEWS MAKING FOOD, EPISODE 29
DALGONA WHIPPED COFFEE & COCKTAIL**
(double thumbs up!!)

DALGONA

One Serving

INGREDIENTS

2 Tbsp. granulated sugar
2 Tbsp. instant coffee
2 Tbsp. hot water
Ice, for serving
Steamed milk, for serving

INSTRUCTIONS

- In a medium bowl, combine sugar, coffee, and water. Using a hand mixer or handheld milk frother, vigorously whisk until the mixture turns silky smooth and shiny, then continue whisking until it thickens and holds its lofty, foamy shape.
- Fill a glass most of the way full with ice then dollop and swirl the whipped coffee mixture on top.
- Pour steamed milk down the middle.

NOTE: It is recommended to mix before drinking. Ice can be left out if you don't want it cold.

DALGONA COFFEE MARTINI

2 servings

INGREDIENTS

Dalgona

Recipe above, minus the milk and ice

Simple Syrup

¼ cup water

¼ cup granulated sugar

Coffee Martini

1 cup ice

4 oz. vodka

2 oz. coffee liqueur, such as Kahlúa®

1 oz simple syrup (from recipe above)



INSTRUCTIONS

- Make the Dalgona coffee as noted in the recipe above, minus the ice and milk. Set aside.
- Make the simple syrup:
 - o In a small saucepan, combine the water and sugar and bring to a boil. Simmer for 1–2 minutes, until the sugar is dissolved.
 - o Let cool to room temperature before using, about 30 minutes.
 - o Leftover syrup will keep in an airtight container in the refrigerator for up to 1 week.
- Make the Coffee Martini:
 - o In a cocktail shaker or resealable jar, combine the ice, vodka, coffee liqueur, and simple syrup and shake for 30 seconds, until well combined and cold.
 - o Strain the cocktail between 2 martini glasses.
 - o Dollop the Dalgona coffee on top of the cocktail and spread evenly to the edges of the glass.
 - o Serve (it is recommended to stir before drinking)