

Chocolate + Coffee = Mocha

If you love mochas as much as I do, you are in luck! The mocha is a well-known beverage in the coffee community, and I have everything you need to know about it. So, whether you have tried one or not, today is the perfect day to pick one up from your favorite coffee shop or try making one at home!

You may be wondering what is a mocha? Well, mocha is shortened for “mocha latte” or “caffè mocha,” a latte with delicious chocolate syrup added to it. This is a customizable latte, which is why it is so many people’s favorite.

The first shipped coffee beans throughout the world came from Ethiopia and Yemen. Arabica beans from the mountains of central Yemen were some of the best beans. These coffee beans had a very earthy and chocolate-like flavor. The beans were shipped from Yemen to the port of Al Mokha. Al Mokha was often shortened to “Mokha,” so the beans became known as “mocha beans.” Today, the city of Al Mokha is gone, and this coffee bean is extremely rare.

Have you ever purchased a mocha and thought, “I can make this at home!” Well, today I will tell you exactly how you can make this drink at home. For this drink, you will need coffee, milk, and chocolate.

The Coffee

The key to every good coffee drink is, you guessed it, the coffee. If you have a Nespresso machine, it can be used to make this drink, but the flavor of your coffee will not be as intense or complex as what you get from an espresso machine.

A french press is another option for making this drink. This is an excellent option if you make multiple drinks because it will produce a large amount of rich, flavorful coffee. This is also a good substitute for an expensive espresso machine. And an AeroPress is similar to a french press but faster and easier to use. The AeroPress creates a mellower brew but will still make a great mocha.

Lastly, you may only have a regular drip coffee maker like most people. Do not fret; you can still make a mocha at home! To make a mocha with this coffee maker, brew the strongest blend of coffee. A French or dark roast work the best. If you are trying to find more ways to make it stronger, using less water will also help.

The Milk

The next thing you need for a mocha is milk. Milk for this drink is more accessible than most because hot milk is used instead of steamed milk. If you want steamed milk, you can use a frother, blender, whisk by hand, or shake it in a jar until it begins to foam. Microwave the milk for 5 seconds, and there you have frothed milk (or something similar)!

The Chocolate

Now, of course, to make a mocha, you need chocolate! Mixing in chocolate syrup or cocoa powder is the easiest way to add your chocolate flavor. Unsweetened cocoa powder will require

a little sugar. If you want a richer flavor you can mix flaked chocolate or chocolate chips into your hot espresso. Do you want a dark coffee, more milk, more chocolate? It is entirely up to you and your taste buds!

Assembling Your Mocha

Now that you have gathered all your ingredients, let's put them together! Start by brewing the coffee and mixing in the cocoa powder, chocolate syrup, or chocolate chips. Next, add the milk and spoon some froth onto the top. You can also top the mocha with whipped cream, chocolate shavings, sprinkles, or anything else you want to use to spice it up.

A mocha is a great way to sneak in a chocolate fix if you are a coffee drinker. Indulge yourself by sipping on a delicious mocha. Best of all, you can amaze your family and friends with your new barista skills!

(Sources: drinksupercoffee.com, en.wikipedia.org, www.roastycoffee.com)