

Frappé - Φραπέ (frape)



A frothy iced coffee made with instant coffee, sugar, water, and optionally milk.

SERVES	PREP	COOK	TOTAL	CUISINE
Serves 1	5 minutes	0 minutes	5 minutes	Greek

Ingredients

- 2 tsp instant coffee (Greek-style instant is traditional)
- 1-2 tsp caster sugar, to taste (optional)
- 2 tbsp (30 ml) cold water
- Ice cubes, to serve
- Cold water or cold milk, to top up

Method

1. Put the instant coffee, sugar (if using) and the 2 tbsp cold water into a cocktail shaker or a tall glass.
2. If using a shaker, seal and shake hard for 20-30 seconds until thick and foamy. If using a glass, whisk with a handheld milk frother for 20-30 seconds until a stiff, pale-brown foam forms.



3. Fill a separate tall glass with ice cubes.
4. Spoon or pour the coffee foam over the ice.
5. Top up slowly with cold water for a black frappé, or cold milk for a lighter one, so the foam rises to the top.
6. Serve at once with a straw. Stir gently before drinking and adjust with more water, milk or sugar to taste.

To serve

Serve very cold with a straw and a glass of water alongside, as is customary in Greece. It is good with a biscuit such as koulourakia on a hot afternoon.

