

Egg Coffee Born From War

How a Hanoi bartender turned an egg yolk into Vietnam's most iconic coffee.

Born from a wartime milk shortage

In 1946 Hanoi bartender Nguyen Van Giang faced a milk shortage during the First Indochina War, so he whisked egg yolk to fake a cappuccino's foam.

Source: [Vietcetera](#)

Egg yolk stands in for milk

The classic ca phe trung whisks one egg yolk with sweetened condensed milk for three to five minutes until thick and fluffy, then spoons it over hot Vietnamese coffee.

Source: [Hanoi Tourism](#)

The glass rests in hot water

Each cup is set inside a small bowl of hot water so the egg cream stays warm and silky while the strong coffee underneath stays hot to the last sip.

Source: [Hanoi Tourism](#)

The cafe stayed in the family

Giang left the hotel trade to open Cafe Giang in Hanoi's Old Quarter once guests kept asking for his egg drink. His son Nguyen Van Do still runs it today.

Source: [Vietcetera](#)

One family two rival versions

Giang's own daughter, Ms Bich, opened a rival shop nearby, Dinh Coffee, with her own cocoa twist on the same egg coffee her father invented.

Source: [Vietcetera](#)

IN SHORT

A good egg turned a Hanoi coffee into legend. In Multan, we just want yours to turn a good morning too.

References

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