

# The Coffee Hanoi Built On Eggs

How a Hanoi bartender turned egg yolk into Hanoi's signature coffee.

## Born from a 1946 milk shortage

In 1946 Hanoi bartender Nguyen Van Giang could not get fresh milk for coffee, so he whisked egg yolk with sugar into a rich foam instead.

Source: [Wikipedia](#)

## The original shop still pours it

Cafe Giang, the shop he opened on Nguyen Huu Huan Street, still serves the original recipe today, run now by his son Nguyen Van Dao.

Source: [Wikipedia](#)

## A custard poured over coffee

The yolk, sugar and condensed milk are gently warmed over a water bath so they thicken into a custard like foam without curdling.

Source: [Wikipedia](#)

## Kept warm in its own bowl

The little glass of egg coffee sits inside a bowl of hot water at the table, so the foam stays warm and silky as you sip.

Source: [Wikipedia](#)

## From one alley to all Vietnam

What began in one Hanoi alley is now served hot or iced in cafes across the country, sometimes blended with cocoa or matcha.

Source: [Wikipedia](#)

### IN SHORT

A good yolk can turn an ordinary morning into a small ritual, in Hanoi or right here in Multan.

## References

1. [Wikipedia https://en.wikipedia.org/wiki/Egg\\_coffee](https://en.wikipedia.org/wiki/Egg_coffee)
2. [Wikipedia https://en.wikipedia.org/wiki/Egg\\_coffee](https://en.wikipedia.org/wiki/Egg_coffee)
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