

What is b?c x?u? 4 delicious and simple ways to make b?c x?u.

Bac Xiu - a signature drink in Saigon. 'Bac Xiu' is a shortened version of 'bac tay xiu phe' (bac - white, tay - empty glass, xiu - a little, phe - coffee), a term used by the Chinese community in Saigon. Simply put, bac xiu is hot milk with a little coffee added.

Bac Xiu - a signature drink in Saigon . 'Bac Xiu' is an abbreviation of the phrase 'bac tay xiu phe' (bac - white, tay - empty glass, xiu - a little, phe - coffee), a term used by the Chinese community in Saigon. Simply put, bac xiu is hot milk with a little coffee added.

When condensed milk is mixed with boiling water, the resulting drink is often too rich and has an unpleasant smell. To mask the strong taste of condensed milk, the Chinese added a little coffee to the drink. Later, Vietnamese customers became familiar with the flavor of hot milk with added coffee and called it "bac xiu."

"B?c x?u" is a glass of milk with coffee flavor, not coffee with milk.

Here are some ways to make delicious iced coffee with condensed milk; please refer to them:

1. Iced Vietnamese coffee with condensed milk

Ingredient

1. Coffee: 30g
2. Fresh milk: 100ml
3. Condensed milk: 20ml
4. Shaved ice

Tool

1. Cups, bowls, spoons
2. coffee filter
3. Shake bottle

How to make iced Vietnamese coffee (bac xiu)

Step 1: Put the coffee grounds into the filter, add 10ml of boiling water and let it steep for 20 seconds. Then add another 100ml of boiling water and let it steep until all the water is used up.

Step 2: Pour the brewed coffee into a shaker and shake gently to create foam.

Step 3: Pour condensed milk and unsweetened fresh milk into the glass, then pour the frothed coffee on top.

Step 4: Add crushed ice to the iced coffee glass and enjoy.



2. Hot Vietnamese iced coffee with condensed milk

Ingredient

1. Coffee: 30g
2. Whole cow's milk: 100ml
3. Condensed milk: 20ml

How to make hot iced coffee with condensed milk

Step 1: Brew the coffee using a filter, following the same method as in step 1 of making iced coffee with condensed milk.

Step 2: While the brewed coffee is still hot, pour it into a shaker and gently shake to create foam.

Step 3: Pour the fresh milk and condensed milk into a pot, heat over low heat and stir continuously until the milk simmers gently.

Step 4: Pour the milk mixture into a cup, then pour the frothed coffee on top and enjoy while it's still hot.



3. Three-tiered iced coffee with dice

Ingredient

1. Coffee: 30g
2. Fresh milk: 60ml
3. Fresh cream: 6ml
4. Condensed milk: 15ml
5. Shaved ice

How to make a three-layered iced Vietnamese coffee (bac xiu)

Step 1: Brew the coffee using a filter, following the instructions above.

Step 2: Put the coffee and a few small ice cubes into a shaker and shake to create coffee foam.

Step 3: Pour fresh milk and condensed milk into the cup and stir well to create the first layer. Create the second layer by pouring the frothed coffee into the cup. Finally, add whipped cream on top, and you have a delicious three-layered iced coffee to enjoy.



4. Vietnamese iced coffee with coconut milk

Ingredient

1. Coffee: 30g
2. Fresh milk: 100ml
3. Coconut milk: 60ml
4. Condensed milk: 20ml
5. Shaved ice

How to make Vietnamese iced coffee with coconut milk

Step 1: Put the coffee powder into the filter, pour in 30ml of boiling water (approximately 100°C), and let it steep until all the water is used up.

Step 2: Pour the brewed coffee into a shaker and shake well to create coffee foam.

Step 3: Add coconut milk, condensed milk, fresh milk, and ice cubes to a blender and blend until smooth.

Step 4: Pour the frothed coffee into the cup, then pour the coconut milk mixture on top, and you'll have a delicious coconut milk iced coffee to enjoy.



1. How to make delicious, creamy coconut coffee just like in a cafe.
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