

# Collection of easy-to-make, delicious, quality coffee cocktail recipes for everyone

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## Irish Coffee



1. **Main ingredients:** Freshly brewed hot coffee, brown sugar, Irish whiskey, whipped cream.
2. **Variations:** Replace brown sugar with maple syrup for a richer flavor or let the drink cool and then add it to a blender with ice for a frozen Irish coffee!
3. **Pairs well with:** Dark chocolate truffles or melted chocolate cake.

A classic Irish coffee is sure to warm you up from the inside out! Heat the mug by filling it with hot water and then pouring it out. Brew 1 cup (240 ml) of hot coffee and pour it into the mug until it is about ¾ full. Add 1 tablespoon (15g) of brown sugar and stir until dissolved. Stir in 1.5 ounces (44 ml) of Irish whiskey and top with whipped cream.

## Coffee Bramble

Coffee Bramble has a fruity, slightly tart taste that is pleasant and extremely refreshing – the perfect way to cool down on really hot days.

### Main ingredients:

1. 6 cl Buna Dimaa Cold Brew
2. 4 cl rum
3. 3 cl fresh lemon juice
4. 2 cl sugar syrup
5. 5 – 6 raspberries
6. Crushed ice
7. Copper cup or pitcher of your choice
8. Mint and halved raspberries for garnish

### Bartending:

First, put the raspberries in a copper mug and crush them with a pestle. Add all the other ingredients and stir until everything is well combined. Add some crushed ice and mix well with a spoon, this way you will cool your drink. Then, fill the copper mug with crushed ice and mix carefully. To garnish, add half a raspberry and gently swish some mint on the back of your hand – this will help release the minty essential oil.

## Mexican Coffee

1. **Main ingredients:** Coffee liqueur (i.e. Kahlua), tequila, hot coffee, whipped cream.
2. **Variation:** Garnish your drink with a dash of cocoa powder, cinnamon or cayenne pepper for a sweet or spicy kick.
3. **Pairs well with:** Sweet and delicately flavored desserts like vanilla ice cream or banana cream pie.

This Mexican-style Irish coffee is just as delicious, but with a little spice! Stir together 30ml of coffee liqueur and 15ml of tequila in a mug. Pour 150ml of hot coffee and top the drink with whipped cream.



## Coffee Sour

With sour coffee, you can impress your friends not only with its appearance – but also with its moderate sweetness, not too sour. An indispensable drink at your summer party!

### Main ingredients:

1. 6 cl Sidamo Cold Brew
2. 4 cl Bourbon Whiskey
3. 2 cl Cointreau
4. 3 cl fresh squeezed orange juice
5. 3 cl fresh squeezed lemon juice
6. 1 cl sugar syrup
7. Orange peel
8. Ice cubes
9. Champagne bowl or glass of choice
10. Shaker (if you don't have one, you can use a thick glass that can be sealed)

Add all ingredients to a shaker, fill with ice and shake vigorously for 15 – 20 seconds to combine. Strain the drink through a tea strainer into a pre-chilled champagne bowl and use an orange peeler to peel the zest. Squeeze the orange zest over the Coffee Sour and spread it along the rim of the glass to distribute the essential oils.

## Grand French Coffee

1. **Main ingredients:** Grand Marnier, hot coffee, whipped cream.
2. **Variation:** Add 30 mL of cognac or brandy to turn your Grand French into a Parisian Coffee Cocktail.
3. **Pairs well with:** French-inspired dishes like warm butter or chocolate croissants.

Let this Grand French coffee cocktail warm you up on a cold winter night. Pour 1.5 ounces (44 ml) of Grand Marnier orange liqueur into a mug or glass. Add 2–4 ounces (59–118 ml) of hot, freshly brewed coffee to the

mug. Let the drink cool for 1–2 minutes before topping with whipped cream.

## Coffee Gin Tonic

A classic drink with a difference! Along with the sour taste of coffee, homemade honey syrup gives this version of Gin Tonic a sweet and spicy kick.

### Main ingredients:

1. 5 cl Sidamo Cold Brew
2. 4 cl London Dry Gin
3. 2 cl honey syrup (homemade)
4. About 10 cl filler: energy drink
5. Stone
6. Lemon peel
7. Cup of your choice

**Preparation:** To make honey syrup, simply boil the desired amount of honey with the same amount of water in a saucepan while stirring constantly to dissolve the honey evenly - let cool, pour over and you're done!

Pour the honey syrup and gin into a tall glass and stir until well combined. Add a few ice cubes and, depending on the size of the glass, fill it with 100 – 150 ml of tonic water. If you pour the Cold Brew slowly, you can layer it beautifully over the drink. Finally, use a lemon peeler to squeeze the gin and tonic into the drink.

Above are **simple but attractive cocktail recipes, suitable even for beginners** . Try and share other coffee cocktail recipes if you have any!

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