

## RECIPE: Classic Cold Brewed Coffee

BREW PARLOR

- Pound of Freshly Ground French or Dark Roast
- 64 Oz. Purified, Spring, Natural Water (Tap water will not provide ideal product)

Place coffee grounds in filter if using Yama Drip Tower, or stir grounds into cold or room temp water

Place mixture in covered plastic or glass gallon container with grounds well stirred in refrigerator for 12 hours

When time has completed, strain coffee through filter

For Yama Drip Tower, fill reservoir with water and allow drip process to complete phase

Recipe Yields ½ Gallon of Cold Brew Concentrate



## RECIPE: Five Spice Shaken Iced Coffee

BREW PARLOR

### Recipe by Chef Stephanie Izard

Makes 1 serving

10 oz cold brew coffee  
2 oz \*five spice thai chili simple syrup  
(recipe below)

Fill cocktail shaker with ice  
Add all ingredients  
Shake vigorously until liquid is foamy  
Serve over ice

#### **Simple Syrup**

1/2 cup raw sugar  
1 cup water  
1 tsp 5 spice  
3 dried thai chilies  
1 cup sweetened condensed milk (about 1  
14oz can)

Combine sugar and water in small sauce  
pot  
Bring to boil  
Remove from heat  
Add 5 spice and chilies  
Let come to room temperature  
Stir in sweetened condensed milk

If prefer spicy- don't strain, cover,  
refrigerate overnight  
If prefer less spicy- strain, cover, refrigerate  
overnight

will keep approximately 2 weeks in the  
fridge



## RECIPE: Café Olé

BREW PARLOR

### Recipe by Chef Stephanie Izard

(yields about 2 QT)

- 1224 g dark brown sugar
- 612 g water
- 200 g Belgian cocoa powder (pictured below)
- 135 g dark chocolate (65%)
- 4 g salt
- 24 g vanilla extract
- 1 cinnamon stick (11g) \*we use Ceylon cinnamon
- 50 g dried ancho chilis, toasted
- 20 g dried guajillo chilis, toasted

Put all in pot and simmer until chocolate is melted. let cool to room temperature. strain.

For the Drink:

- 8 oz. cold press
- 2 oz. chocolate
- Ice

Shake in shaker until quite frothy. Pour into glass with ice. (Nice to drink without straw so get all the froth)



## RECIPE: Biscotti

BREW PARLOR

### Recipe by Chef Stephanie Izard

#### Almond Cream:

- 2c sliced almonds, toasted until very dark but not quite burnt
- 1 Qt heavy cream
- 15g powdered sugar

As soon as nuts come out of the oven, put into container and pour cream over. Let sit for 15 minutes. Put into pot and bring to simmer for 5 minutes. Then chill over ice. If time to sit overnight it will get more flavor... but if not it should have good flavor at that point. strain. Whisk in powdered sugar. This is ready to use in a whip cream canister.

#### Simple Syrup

- 2c sugar
- 2c water
- 15g fennel seed
- 5g star anise
- Zest of one orange (microplane)

Bring to boil in stainless steel pot. Turn off and let sit until cools to room temperature. Strain.

#### To make the Drink:

- 8oz. cold press
- 2oz. simple syrup
- Big spoon of whip cream
- More whip for topping

In shaker combine all with ice. Shake until frothy and pour with ice into cup. Top with more whipped cream.



# RECIPE: The Impetus Spritzer

BREW PARLOR

---

## Recipe by Ivy Mix

Makes 1 Serving

1.5 oz. St. Germain  
4-5 oz. Canada Dry Tonic  
1.5-2 oz. cold brew  
.1 oz. Cynar  
Ice  
Lemon Twist

Build in a glass St. Germain and Canada Dry Tonic over ice. Draw about 1.5-2 oz. of cold brew (unflavored). Add Cynar and pour over tonic and ice. Use a 14oz Pilsner glass. Add lemon twist.

NOTE 1: This drink looks great layered, but if it needed to be pre-batched - it is hard to batch drinks with carbonation because the bubbles are lost. But it could easily be batched cold brew, St Germain, Cynar and then top with tonic before serving.

# RECIPE: Spurred Ground

BREW PARLOR

## Recipe by Ivy Mix

---

Makes 1 Serving

.75oz coffee brew coffee infused lustau oloroso sherry,

.75oz Cocchi di Torino Italian vermouth

1oz. Gosling's rum

.5 oz. Smith and Cross Jamaican rum

.25 oz. Ramazotti

Orange twist

NOTE 1: Out of all three recipes this is the most advanced and uses the most ingredients.

NOTE 2: This drink can be pre-batched at a bar and poured at a mobile station and served with an orange twist

NOTE 3: This recipe does use cold brew - instead of water you would be using Sherry to create an alcohol cold brew coffee that is then mixed with Vermouth, Goslings, Smith & Cross Rum, Ramazotti (Amaro)

NOTE 4: Ivy noted that all rums, even those labeled as spiced, dark or light taste drastically different which is why she called out the brands of rum in her recipe.

## RECIPE: Initial Ascent

BREW PARLOR

---

### Recipe by Ivy Mix

Makes 1 Serving

3 oz. cold brew

.5oz Bourbon

.25 oz. tempus Fugit creme de cacao

1 oz. sugar

.25 oz. lemon

2 oz. Lindeman's lambic framboise

2 fresh raspberries

Espresso bean

Shake and fine strain 3 oz. cold brew, .5oz Bourbon, .25 oz. tempus Fugit creme de cacao, 1 oz. sugar, and .25 oz. lemon into a 7.5 oz. coupe. Top with 2 oz. Lindeman's lambic framboise. Garnish with 2 Raspberries on a pick with shaved espresso bean on top.

NOTE 1: This can be pre-batched at a bar, poured at a mobile station and then topped with Lambic Framboise (raspberry beer essentially - with many varieties)