

Spiced Beverages.txt

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Spiced Beverages

Andi Clevely, et al Cooking with Herbs and Spices (Hermes House, 2003)

Café Brulot

Serves 4-6

This flaming mixture of coffee, spice and brandy is a specialty of the southern states of the USA. A fondue pot is ideal for making the coffee at the table: when the spice and brandy mixture is warm, it is ignited before strong black coffee is added.

pared rind of 1 orange, in one long strip
pared rind of 1 lemon, in one long strip
4 sugar lumps
6 cloves
1 cinnamon stick
175 ml/6fl oz/ ¾ cup brandy
3-4 tbsp curacao or orange liqueur
475 ml/16 fl oz/2 cups strong black coffee

1. Assemble all the ingredients. Place the orange and lemon rind in a pan. Add the sugar, cloves, cinnamon, brandy and curacao or orange liqueur. Heat until the sugar dissolves, stirring continuously.
2. Have the coffee ready; ignite the brandy mixture, then slowly add the coffee in a thin stream. Serve at once with a cinnamon stick and orange rind garnish, if you like.

Southern Iced Spiced Coffee

Serves 4

1 litre/1 ¾ pints/ 4 cups freshly made strong black coffee
4 cinnamon sticks
6 cloves
3-4 tbsp sugar, or to taste
4 tbsp Tia Maria or coffee liqueur
Plenty of ice cubes

1. Pour the coffee into a large bowl. Add the cinnamon sticks, cloves and sugar to taste. Stir well and leave for at least an hour to infuse.
2. Strain the coffee into a large jug, then add the liqueur and ice cubes. Serve in chilled glasses

Mocha on a Cloud

Vanilla is used to flavor this coffee and chocolate combination. Add a cinnamon stick to each glass to stir the cream.

1.2 litres/2 pints/5 cups milk
1 vanilla pod or 2-3 drops natural vanilla essence
600ml/1 pint/2 ½ cups freshly made strong black coffee
sugar to taste
3 tbsp vanilla sugar
115g/4oz dark plain chocolate
150ml / ¼ pint/ 2/3 cup whipping cream, whipped
6 cinnamon sticks and ground nutmeg, to serve

1. Pour 750ml/1 ¼ pints/ 3 cups milk into a saucepan. Add the vanilla pod, if using, and place the pan over a low heat until hot, but not boiling. Set aside to infuse for 10 minutes, then remove the vanilla pod.
2. Mix the coffee with the remaining milk in a large heatproof jug. Add sugar to

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taste but do not make the mixture too hot as the hot milk will also be sweetened.

3. Return the saucepan of milk to the heat and add the vanilla sugar with the vanilla essence, if using. Bring to the boil, then reduce the heat. Break the chocolate into squares and add them to the milk. Heat gently, whisking until the chocolate has melted.