

# Cold Drip Recipes #1



DARK CITY FOUNDRY

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Welcome to our first cold drip coffee recipe booklet!

Cold drip coffee is wonderfully versatile. It's absolutely delicious to drink chilled straight from the fridge and it's a great ingredient for smoothies, cocktails, and even cooking.

We've collected some of our favourite ideas here.

We hope you enjoy trying them as much as we've enjoyed testing them!

Anita & Gavin



*our coffee family!*



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## STRAIGHT UP

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### *Ingredients*

- Cold Drip Coffee

### *Method*

Pour into a glass and drink! Optionally add ice.

*"There's something special about the cold drip process and the way it brings out the clear, delicate flavours of the coffee. Just sipping straight from the glass is a perfect way to enjoy it."*







## COLD DRIP ICED COFFEE

### Ingredients

- $\frac{1}{3}$  cup (80ml) of Cold Drip Coffee
- $\frac{2}{3}$  cup (160ml) of Milk (plant or dairy)
- Ice

### Method

Mix the coffee and milk gently in a tall glass and serve over ice.

*"This is such a quick and simple recipe, yet it's a beautiful refreshing drink on a warm day."*





## COLD DRIP COCONUT REFRESHER

### Ingredients

- 1/2 cup (125ml) Cold Drip Coffee
- 1/2 cup (125ml) Coconut Water

### Method

Pour the cold drip coffee and coconut water into a glass over ice and mix gently.

*"This is such a tasty combination. I love it for a quick electrolyte hit post-training."*





## COLD DRIP SPRITZER

### Ingredients

- 1/2 cup (125ml) Cold Drip Coffee\*
- 1/2 cup (125ml) Sparkling Water

*\* Try freezing the coffee in an ice cube tray and adding it to the sparkling water for an instant cool, refreshing drink!*

### Method

Pour the cold drip coffee and the sparkling water into a glass over ice and mix gently.

*"This is just perfect to enjoy on a warm summer's day, sipping a lightly sparkling coffee spritzer and enjoying the weather."*







## GINGER BEER & COLD DRIP COFFEE

### *Ingredients*

- $\frac{1}{3}$  cup (80ml) of Cold Drip Coffee
- $\frac{2}{3}$  cup (160ml) of Ginger Beer

### *Method*

Pour the cold drip coffee and the ginger beer into a glass over ice and mix gently.

*"This is one of those combinations that I didn't expect to work as well as it does, but the coffee and the ginger beer are lovely together."*





## STRAIGHT UP HOT

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### *Ingredients*

- 100ml Cold Drip Coffee, heated
- (Optional) Milk or Hot Water

### *Method*

Heat some cold drip coffee in a pan or microwave. Optionally add some milk or hot water to taste.

*"Just because we brew it cold doesn't mean you can't enjoy it hot! Heating it up won't change the flavour one bit."*





## COLD DRIP 'BULLETPROOF' COFFEE

### Ingredients

- 100ml Cold Drip Coffee, heated
- 100ml Hot Water
- 1 tsp (5ml) Unsalted Butter
- 1 tsp (5ml) MCT Oil

### Method

Add all ingredients to a suitable blender and carefully blend until smooth and creamy.

*"This makes such a rich and creamy coffee. It's a perfect way to start the morning."*





## COLD DRIP MARTINI

### *Ingredients*

- 1 shot (30ml) Cold Drip Coffee
- 1 shot (30ml) Kahlúa®
- 1 shot (30ml) Vodka

### *Method*

Pour the coffee, Kahlúa and vodka into a shaker and shake with ice. Serve in a martini glass. Serves one.

*"There's a reason that espresso martinis have become so popular, and using our lovely cold drip coffee just makes it that much smoother."*







## RUM & COLD DRIP COFFEE

### *Ingredients*

- 2 shots (60ml) of Cold Drip Coffee
- 1 shot (30ml) of Dark Rum

### *Method*

Pour the coffee and the rum into a shaker and shake with ice. Serve in a whiskey tumbler. Serves one.

*"The flavours of a good dark rum work really well with our cold drip coffee. This one's great for slowly sipping and appreciating."*





## COLD DRIP FRANGELICO MARTINI

### *Ingredients*

- 1 shot (30ml) Cold Drip Coffee
- 1 shot (30ml) Frangelico®
- 1 shot (30ml) Vodka

### *Method*

Pour the coffee, Frangelico and vodka into a shaker and shake with ice. Serve in a martini glass. Serves one.

*"This is a great variation on our cold drip martini. The hazelnut from the Frangelico goes really well with the flavours of the coffee."*





## COLD DRIP DAIQUIRI

### Ingredients

- 2 shots (60ml) Cold Drip Coffee
- 2 shots (60ml) White Rum
- 1/2 shot (30ml) Simple Syrup\*

*\* To make simple syrup dissolve equal parts sugar in hot water and cool. Keeps in the fridge for up to two weeks.*

### Method

Pour the rum, coffee and syrup into a shaker and shake with ice. Serves one.

*"The tiny touch of sweetness really makes this drink, and the white rum is pleasantly crisp."*







## COLD DRIP COFFEE CHIA PUDDING

### *Ingredients*

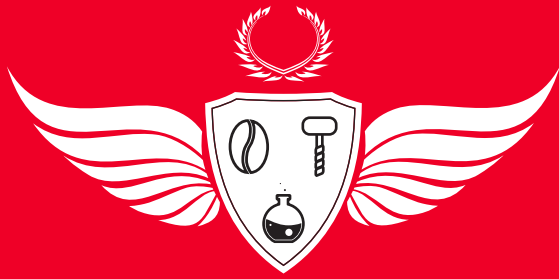
- $\frac{1}{3}$  cup (80ml) Cold Drip Coffee
- $\frac{1}{2}$  cup (125ml) Coconut Milk (canned)
- $\frac{1}{4}$  cup Chia Seeds
- 1 tbsp (15ml) Almond Butter
- 2 tbsp (30ml) Cacao Powder
- 2 tbsp (30ml) Honey or Rice Malt Syrup
- 1 tsp (5ml) Vanilla Extract

### *Method*

Blend all ingredients until smooth, pour into a bowl and leave in the fridge overnight to set.

*"This is such a quick and delicious breakfast."*





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