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THE (NOT SO SECRET) RECIPE: SUGARPLUM BOTTOM'S UP! CLARIFIED COFFEE MILK PUNCH



Makes approx. 6 servings

Ingredients

COLD BREW

- 80g medium-coarsely ground coffee (Sugarplum Bottoms Up!)
- 1L filtered water

SPICE MIX

- 500ml water
- 4 cinnamon quills
- 1 tsp vanilla (paste or essence)
- 250g sugar

CLARIFIED MILK

- 1L dairy milk (rumours say that oat milk also works)
- 140ml citrus juice (lemon, lime or grapefruit)

ALCOHOL

- 450ml Makers Mark bourbon

Key equipment

- Coffee filter papers
- 2 large vessels (we used a 2L mason jar)

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Method

PART 1: SUGARPLUM COLD BREW

First up, you'll need to prepare an overnight full immersion cold brew using Sugarplum Bottoms Up! edition coffee.

- Pour the coffee and filtered water into the cold brew vessel.
- Refrigerate for at least 12 hours (18-24 hours will give a bolder/ richer flavour).
- Pour the coffee through a filter paper into a bottle or container of your choice (You may need to do this in stages if it is dripping slowly).

Cold brew done!

PART 2: THE PUNCH

Here's the fun part.

SPICE MIX

- Heat saucepan to a medium heat, add the cinnamon quills and toast for 2-3 min to bring out the fragrance.
- Add water, vanilla, sugar and simmer for 15 min.

WHEY

- Add milk to a clean saucepan over a low-medium heat, slowly bring to the boil.
- Once the milk is boiling, add citrus juice and turn the heat off. Slowly stir as the milk curdles. Small lumps of curd should start splitting from the whey. Leave for at least 30 min.

- Strain the curdled milk through your coffee filter into a large vessel. This will need to be done in parts. The curds will slowly block up the filter paper and make the process slower, but **DON'T REMOVE THE CURDS!** Letting these drain fully is key to making this drink ultra-clear. You should have about 500ml of whey.

PUNCH

- Once you've filtered all of the milk, add 150ml spice mix, 450ml coffee and 450ml bourbon to the whey (clarified milk) and re-strain the entire mix through the same filter paper and curds.
- By this stage the final mix should be a very clear, golden liquid. The more times you filter the mix, the clearer it will get.

Serve in a tumbler over the biggest and clearest ice cube you can find. Bottoms up!

Note: The recipe for the cold brew and spice mix makes more than you need for the cocktail recipe. Leftover cold brew should be enjoyed within the week. The punch can be stored in your fridge in an airtight vessel for months on end.