



**BEHIND
THE BAR**
*with
Cara Devine*

The Coffee House

Think of it like an Old Fashioned with a caffeinated kick.

Potentially the oldest coffee cocktail, the Coffee House didn't originally use coffee liqueur but has had a modern reimagining as a sophisticated stirred down sipper.

Specs:

40ml (1 1/2oz) rye whiskey

20ml (2/3oz) coffee liqueur

2 dashes orange bitters

2 dashes Mr Bitters macadamia and cacao bitters

Orange twist to garnish

Equipment:

A jigger

A mixing glass

A barspoon

A julep strainer

A rocks glass

A big block of ice

Method:

Prepare your twist.

Add all ingredients to your mixing glass, fill glass with ice, stir to chill and dilute, then strain over a block of ice.

Fold your twist over the top to express the oils, twist and garnish.

Enjoy!

Suggested ingredients:

You want a nice weighty rye for this with good chocolate notes.

We're using the local Gospel Solera rye but something like Knob Creek Rye won't go wrong.

Mr Black Cold Drip Coffee Liqueur is less sweet so works well – if you're using something like Kahlua that's fine but drop down the amount a little.

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