



COCONUT-COLD-BREW-COFFEE

Cold brew coffee is the new trendy beverage in the USA: it is brewed overnight and not brewed with hot water, but rather with cold water. The flavour is thus more intense and particularly low in acidity. And if you think that this is just cold coffee: Under no circumstances should you compare the cold brew coffee with a stale filter mixture. Together with sweetened or unsweetened coconut milk the drink provides a delicious energy boost. Try it!

INGREDIENTS

For 1 L:

80-90g coffee powder
800 ml cold water
180 ml coconut milk,
sweetened or
unsweetened (to
taste)

PREPARATION

For the cold brew coffee, put the coffee powder in a coffee filter and pour cold water. Let it sit overnight best at room temperature. The next morning, remove the filter or filter out the coffee grounds and mix the coffee with coconut milk. Fill the coconut-cold-brew coffee in the BODDELS TWEE drinking bottle or KOFFJE travel mug.

boddels®

You can find more recipes for infused water, smoothies, teas
and other healthy drinks on www.boddels.com