



# ORIGINAL IRISH COFFEE

*Luscious, creamy, dairy-free, soup made with in-season cauliflower roasted to perfection.*

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## INGREDIENTS

*Prep Time: 15 minutes*

*Cook Time: 55 minutes*

*Servings: 4*

3 cups of hot water, divided  
4 tablespoons freshly  
ground coffee  
1 tablespoon brown sugar  
1 jigger Irish whiskey  
Heavy cream  
Ground nutmeg for garnish

## DIRECTIONS

1. Boil 3 cups of water in tea kettle. Pour 1 cup of water into a glass coffee mug to warm the mug. Dump the hot water out of the mug.
2. Place the coffee filter in the glass dripper. Add the ground coffee into the filter.
2. Using the tea kettle, slowly pour water into the glass dripper in circular motion, pausing every few seconds to allow coffee to drip into glass server.
3. Once coffee is brewed, stir in brown sugar until dissolved.
4. Add in the Irish whiskey, and stir until combined.
5. Top with whipped cream using a cream siphon or a large spoon. Garnish with ground nutmeg. Serve hot, and enjoy!