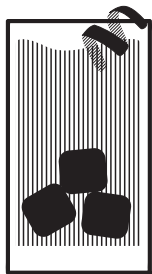


# THE CAPTAIN'S COLD BREW





## THE CAPTAIN'S COLD BREW

- 200ml Amp'd Fruit Cold brew
- 60ml Apricot Nectar
- 100ml Pomegranate Juice
- Ice
- Sliced Orange to garnish

**Glassware: Highball**

### METHOD:

Place all ingredients in a cocktail shaker and mix. Pour over a glass filled with ice and garnish with a slice of orange. Turn up the volume – add 60ml of Vodka before shaking. This recipe makes two delightfully refreshing and amplified summer brew drinks.

### HOW TO BREW COLD BREW:

Use a ratio of 8gm of coffee for every 100mls of water.

24gm coffee - 300ml water as an example.

Coffee needs to be ground to a coarse plunger grind.

Place coffee into a coffee plunger - add cold water.

Stir to ensure all coffee is wet.

Place in fridge for 24 hours.

Insert plunger and plunge - slowly.

Decant and serve - adjust with cold water if required.

L'AFFARE

AMP'D  
FRUIT