



MTU

Ollscoil Teicneolaíochta na Mumhan
Munster Technological University

Mock “Irish” Coffee

Ingredients:

- Coffee: instant or freshly brewed
- Brown sugar
- Boiling water
- Lightly whipped cream

Equipment:

- Stemmed Glass
- 2 teaspoons

Method:

- Boil the kettle
- Place a teaspoon into the glass (to absorb the heat of the water) and pour water in to pre-heat the glass. This helps the cream to float. Empty the water out of the glass (carefully!) into another vessel and put the second spoon into this to heat up.
- Put the coffee and sugar into the glass, add hot water and stir until the sugar has completely dissolved. Fill the glass to approximately 1 inch from the top.
- Slowly pour cream over the back of the heated spoon so it floats on top of the coffee.



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Homemade Lemonade

Ingredients:

- 2 Lemons
- 200ml Sugar syrup (see below)
- 700ml of Sparkling Water

Method:

- Juice the lemons. Remove all pips. (Pour the juice through a strainer to remove all bits).
- Mix ingredients together. Serve over ice with slices of lemon.

Sugar Syrup: Put equal quantities of water and sugar into a small saucepan. i.e. 100ml water to 100 grams of sugar. Heat and stir until the sugar is dissolved. This can be made in advance and kept in an air tight container in the refrigerator.

Nojito

Ingredients:

- 6-8 Mint leaves
- 4 Lime wedges
- 70 ml Apple Juice
- Soda water

Method:

Put the Lime wedges into the glass and muddle (crush with a muddler/spoon) to release the oils and juice. Add the Apple Juice and Mint leaves and stir well. Add the crushed ice, stir to bring the leaves and lime up through the ice. Top up with soda water and serve with straws.