



Ingredients

A serving of cold coffee
Ice
Cold milk or single cream

ICED COFFEE

Method

If you are a coffee drinker, there's nothing more refreshing than an ice cold coffee on a hot day. It's really easy to make, and doesn't matter if you use freshly ground beans, or you favourite instant.

- Make a serving of hot coffee. However to make sure your iced coffee doesn't turn out to be a cold watery mess, make it quite strong - with up to twice the normal amount of beans/granules you would normally use. That keeps the full flavour as the ice melts. Or, if you like, make your own coffee ice cubes. Simply make a batch of coffee, allow to cool, pour in an ice tray and freeze. You can always water it down if too strong.
- Leave the coffee to go cold, you can then chill it some more by putting in the fridge.
- Take a tall glass and fill with ice. Add the cold coffee and stir. Don't pour hot coffee over ice.
- If you normally take sugar, it is best adding when the coffee is still hot, that allows the sugar to dissolve. If making a large batch for others with different tastes you can sweeten it with sugar syrup - just dissolve the sugar in some boiling water and allow to cool. Or, try sweetening it with flavoured syrup - maple, vanilla, or even some chocolate hazelnut spread!
- Add milk/cream to taste, or ramp it up with an ice-cream float!
- If you have a blender, you can of course add everything and blend into an iced coffee smoothie :o)