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Thanks for trying our cold coffee concentrate (also known in some places as toddy coffee). This is a cold brewing method that takes a pound of coffee and reduces it to about 1 liter of liquid concentrate. All brewing methods work the same way, infusing the coffee beans with water and allowing them to steep. When we use hot water to steep the coffee beans, we generally aim for somewhere between 3-6 minutes of steep time depending on the brewing method (obvious exceptions are espresso, where the beans are infused for 20-35 seconds and percolator which takes about 20 minutes to brew).

In this cold brew method, coffee grounds are allowed to steep for 12 hours beginning and ending with cold water. This method changes the way the water interacts with the coffee and the resulting extraction is different as well. The coffee, when brewed is much less acidic and therefore highlights different flavors.

This is not my usual brewing method, but it does make a very fine cup of coffee, and when I hike on overnight trips, I pack a liter of coffee concentrate rather than equipment to make coffee on the mountain. Besides the unique flavor and reduced acid in the coffee, where this truly excels is in two areas—convenience and use in cooking. So let me tell you how to use it (These recipes are my personal preferences, you will probably want to play with the ratios):

Basic Coffee

Boil water and combine 6 ounces of water and 4 ounces of concentrate. It's important not to boil the concentrate, but add it to the water after it has been boiled.

Cappuccino

1 cup concentrate, 1/8 cup water, 3/4 cup milk. Combine and heat in a microwave until hot, taking care not to boil (or scald). Add sugar to taste, top with whip cream, if desired.

Iced Cappuccino

1 cup concentrate, 1 cup water, 2 cups milk. Combine (with a blender for added froth), serve over ice. You may want to try it with a splash of vanilla extract and/or sugar to taste.

Coffee Liqueur

1 cup concentrate, 1 cup 190 proof grain alcohol, 3/4 cup honey, 1/4 cup water.
Combine all ingredients, stirring until the honey is dissolved in the solution.

Coffee Butter Creme Icing

1 2/3 cups confectioner's sugar
1/2 cup butter
1/8 teaspoon salt
2 tablespoons coffee concentrate
1 teaspoon vanilla extract
1 teaspoon almond extract
(For Mocha Butter Creme Icing add 2 tablespoons cocoa to the sugar)

Cream butter until soft, then gradually add the sugar while continuing to cream the butter. Gradually add the salt, coffee concentrate, and vanilla and almond extracts. Beat for 3 minutes, until smooth. Let rest for 5 minutes. Mix well immediately before spreading.

Coffee Ice Cream (Makes 1 Quart)

From Ben and Jerry's Homemade Ice Cream and Dessert Book by Ben Cohen and Jerry Greenfield

This is my favorite use for the coffee concentrate!

2 large eggs
3/4 cup and 2 tablespoons sugar
2 cups heavy whipping cream
1 cup milk
4 1/2 teaspoons coffee concentrate

Whisk the eggs in a mixing bowl until they are light and fluffy (1-2 minutes). Gradually add the sugar until completely blended (1 minute more). Add cream, milk, coffee concentrate, and blend together. Transfer into an ice cream maker and freeze.

Variations:

Coffee Almond Swirl: add 3/4 cups roasted whole almonds about 2 minutes before finishing. When complete, remove the dasher and fold in 1 cup cold fudge sauce with a spatula.

Coffee Heath Bar Crunch: With a sharp knife, cut 4 original Heath Bars (Or Skor Bars) into 1/2 to 1 inch chunks. Freeze them before making the ice cream. Add to the ice cream maker 2 minutes before finishing.

Well, these recipes should get you started. Explore and have fun!