



Dallmayr



Cold Brew

RECIPE GUIDE



French press – ideal for preparing cold-brew coffee

WHAT?

Cold brew – brewed cold.

In contrast to the traditional way of preparing coffee with hot water, the water used for making cold-brew coffee is lukewarm. The coffee is left for 17-24 hours to steep, according to taste

WHY?

The cooler water does a wonderful job of bringing out the nuances of flavour in the coffee. The brewing process doesn't release any bitter components, and flavours specific to the variety come more strongly to the fore. The coffee concentrate can be kept for up to two weeks in the fridge without losing any flavour and aroma.

**„COLD BREW
IS ANYTHING
BUT COLD
COFFEE.“**

HOW?

Do it yourself

**FRENCH PRESS KANNE (1L) · 100 G FRISCHES,
GROUND COFFEE · 1 L LUKEWARM WATER ·
(APPROX. 30 °C)**

1. Put the ground coffee into the beaker and slowly pour over the water. Then stir well.
2. Put the lid on the beaker and push the plunger down just a little to keep the coffee grounds under water.
3. Leave to steep at room temperature for around 17-24 hours according to taste. Then slowly push the plunger down to the bottom of the beaker.
4. Next, filter off the coffee (e.g. using a manual drip filter) and transfer to another pot or container. Then chill the coffee and serve later with ice cubes.



You can use the coffee concentrate for a variety of different creations



Our recommendation for cold brew: Dallmayr Grand Cru Yirgacheffe from the highlands of Ethiopia

TIPS FOR COLD-BREW COFFEE:

1. Since the coffee takes so long to steep, you should prepare it the day before you need it.
2. To enjoy the special aroma to the full, it is best to use lightly roasted single origin coffee, for example Dallmayr Grand Cru Yirgacheffe.
3. To prevent the coffee becoming bitter after brewing, you should transfer it from the French press to another pot or bottle.

WITH WHOM?

Dallmayr Grand Cru Yirgacheffe comes from the original home of coffee.

Yirgacheffe is one of the most renowned coffee-growing regions in Ethiopia – best known for its special coffee flavours and aromas.

The single origin premium coffee stands out for its typical spicy, herbal taste and intense mocha flavour. Prepared as cold brew, the coffee has hints of liquorice, caramel and dark berries.



„SURPRISINGLY RICH IN AROMA!“

The coffee concentrate tastes great on its own or as a cool mixed drink, with or without alcohol. Take a look at the ideas and inspirations on the following pages. ...



**SUGGESTED
GARNISH:**
Peppermint

GOOD MORNING SMOOTHIE

15 CL COLD BREW
1 MEDIUM-SIZED RIPE BANANA
1 TBSP CREAMY PEANUT BUTTER
2 TBSP QUICK OATS

Blend all the ingredients together in a mixer
and serve in a 300 ml glass.

BREAKFAST & COFFEE IN ONE

You're not hungry in the morning but fancy a coffee and something healthy? A Good Morning Smoothie is the perfect combination to satisfy your needs. This liquid breakfast gives you a caffeine kick and the nutrition you need to get the day off to a great start. The peanut butter contains protein and the banana provides vitamins and minerals; the oats contain minerals, too, as well as fibre. The peanut butter highlights the complex character of the cold brew and provides the beverage with a delicate, creamy texture. The banana brings a mellow sweetness into play and the oats give the smoothie substance. Also ideal as a wake-me-up breakfast when out and about.

**SUGGESTED
GARNISH:**

Ground
Almonds



WITHOUT ALCOHOL

COCO POWER DRINK

10CL COLD BREW

10CL COCONUT WATER

1/4 RIPE AVOCADO

0.5 CL FRESH LEMON JUICE

1.5 CL CONCENTRATED AGAVE JUICE

Blend all the ingredients together in a mixer
and serve in a 330ml glass.

THE POWERFUL ENERGIZER

You've given everything during your workout? Then it's time to refresh your body from within. The Coco Power Drink is a delicious way to replenish your energy levels. The avocado supplies the body with healthy fats, and the coconut water - a natural isotonic drink - adds a hint of delicate fruit. The lemon provides a fresh and lively touch. The fine, sweet notes of the cold-brew coffee round off the smoothie perfectly. An added extra - the caffeine - stimulates the body to restock its glycogen reserves more quickly. Ready for the next workout!

IDEAL AFTER EXERCISE



**SUGGESTED
GARNISH:**

Cherry on
Top

CHERRY CHOC

10CL COLD BREW
7CL SOUR CHERRY NECTAR
1.5CL CHOCOLATE SYRUP

Mix all the ingredients together in a shaker and pour
into a 280ml glass over crushed ice.

AN EXPLOSION OF FLAVOUR

Why drink a coffee with dessert when both can be wonderfully united in a single drink? Cherry Choc is a classic gourmet mix of cherries and chocolate, refined with cold-brew coffee. The result is a creamy dessert drink that you simply can't get enough of. A true explosion of flavour!

**SUGGESTED
GARNISH:**

Peppermint &
Orange zest



WITHOUT ALCOHOL

SUMMER CHILL

6 CL COLD BREW

3.5 CL FRESHLY SQUEEZED ORANGE JUICE

6.5 CL TONIC WATER

1 CL WHITE CANE SUGAR

Take all the ingredients except the tonic water and mix well in a shaker. Pour the mixture through a fine mesh strainer into a 260 ml glass. Add some crushed ice and the tonic water. stir well, and you're done.

LIKE THE SPARKLE OF LIFE

When summer is at its most beautiful, everything blossoms and life is spent outside in the open. People relax on the terrace, watch the hustle and bustle that passes by, and enjoy an ice-cold drink. Or a coffee, perhaps? With Summer Chill, you can relax and combine both. The tangy flavour and aroma of the tonic water go wonderfully with the orange juice and the fruity notes of the coffee. The tonic water lends a fresh sparkle to the glass. And even when the sun isn't shining, Summer Chill at least conjures up memories of summer days past.



BREWTIFUL

OUR RECIPES ALSO WORK WELL WITH COLD DRIP COFFEE.


**SUGGESTED
GARNISH:**

 Hazelnut
croquant

PEACH PARTY ICED COFFEE

15 CL COLD BREW
10 CL PEACH NECTAR
1 CL SALTED CARAMEL SYRUP
2 SCOOPS VANILLA ICE CREAM

Mix together all the ingredients apart from the vanilla ice cream in a 350ml glass. Add the vanilla ice cream and you're done.

THE BEGINNING OF A NEW ICE AGE

Summer, sun, iced coffee – just a lot better! The Peach Party easily outshines all traditional iced coffees. Anyone can put a scoop of vanilla ice cream in a coffee, but using cold brew as the basis takes things to the next level: the perfectly extracted, aroma-rich coffee makes the cooled instant variation look pale in comparison. The full, fruity sweetness of the peach nectar and the sensation of the salted caramel syrup combine perfectly with the mellow coffee nuances of the cold brew and vanilla ice cream. A summer hit!


**SUGGESTED
GARNISH:**

Mint leaves
with icing
sugar

MINT JULEP COFFEE

A HANDFUL OF FRESH MINT LEAVES

1 CL SUGAR SYRUP

CRUSHED ICE

6 CL COLD BREW

TOP UP WITH SODA

Add the mint and sugar syrup to the 300ml julep cup. Pestle the mixture to release the aromas. Leave for a few minutes. Add some crushed ice and the cold brew and stir well. Leave again for a few minutes. Fill the cup with more crushed ice and top up with the soda.

COCKTAIL AT TWILIGHT

The mint julep is regarded as one of the earliest precursors to the cocktail. Its origins can be traced back to the Arab world. There, rose water was used as a sweetener. In the 18th century, the drink found its way to the southern USA, where people preferred to drink it with rum or whiskey. Today, a non-alcoholic version of the julep is also possible using cold brew. The basis of this drink is the intense fragrance of the oils released from the mint and their cooling effects, the foundation for which is provided by the complex aroma of the cold brew coffee. This is rounded off by the soda, creating a sparkling beverage for warm summer evenings.


**SUGGESTED
GARNISH:**

Orange zest &
peppermint

FIZZY COFFEE TONIC

1.5 CL FRESH LEMON JUICE

1.5 CL ELDERFLOWER SYRUP

5 CL COLD BREW

INDIAN TONIC WATER

Fill a 250 ml glass with ice cubes, add fresh lemon juice and elderflower syrup, and stir well until the syrup has dissolved. Next, add the cold-brew coffee, give it another quick stir and top up with the tonic water.

BRINGING FRESH FIZZ TO YOUR DAY

A coffee that sparkles? The Fizzy Coffee Tonic is a sparkling coffee drink with a cooling, refreshing and invigorating effect. Perfect on hot summer days. The lively lemon and intense sweetness of the elderflower syrup form the basis for the cold-brew tonic. Together, these support the sweet and fruity notes of the coffee. The drink is rounded off by the slightly bitter tonic water, with the carbonation making it even more refreshing.

**THE POWERS OF A
MAN'S MIND ARE
DIRECTLY PROPORTIONED
TO THE QUANTITY OF
COFFEE HE DRINKS.**

Sir James Macintosh




**SUGGESTED
GARNISH:**

A slice of
Lime

TIKI TEQUILA

4CL SILVER TEQUILA
6CL PASSION-FRUIT NECTAR
1CL POMEGRANATE SYRUP
10CL COLD BREW

Mix together all the ingredients with ice cubes in a shaker. Strain the mixture into a 290ml glass filled with crushed ice.

THE PERFECT SUNDOWNER

Tiki Tequila: perfect for getting you in the mood for your holiday, or for simply enjoying a quiet moment. This ingenious summer drink oozes Caribbean holiday atmosphere, even out across the city roofs of the urban jungle. Tequila is made from the heart of the blue agave. This can weigh up to 80 kg – and is filled with Mexican sunshine. The acidity of the passion-fruit nectar provides a refreshing kick. Then there's the pomegranate, a symbol of love. The red syrup fuses with the cold brew, providing a beautiful, long finish with chocolate and fruit flavours. Wow!

**SUGGESTED
GARNISH:**

Ginger



WITH ALCOHOL

GINGER KICK

12 CL COLD BREW

15 CL UNFILTERED APPLE JUICE

2 SPLASHES OF ANGOSTURA BITTERS

2 SLICES OF FRESH GINGER (1 2 CM THICK)

Press the ginger down into the shaker. Add the apple juice, cold brew and Angostura bitters. Shake together with ice cubes. Then pour through a fine mesh strainer into a 350 ml tumbler filled with ice.

HOT STUFF

In the Indian system of medicine, ginger is considered to be a universal remedy. So with Ginger Kick, which contains just a little alcohol, you are doing something good for yourself. The drink is said to strengthen your immune system. The warming, light and lemony spiciness of the ginger appears side by side with the fine and fruity acidity of the apple juice. The hints of toffee in the cold brew provide a certain sweetness, while the Angostura bitters bring the aromas together into one harmonious blend.

STRENGTHENS THE IMMUNE SYSTEM


**SUGGESTED
GARNISH:**

Raspberries &
grated tonka-
bean

VELVET SENSATION

2 CL HIMBEERLIKÖR

10 CL COLD BREW (INFUSIONIERT MIT TONKABOHNE)

Add one tonka bean to 30cl of cold brew and leave for around 30 minutes. Add the cold brew, the raspberry liqueur and ice cubes to a 200ml tumbler and stir.

A DRINK TO FALL IN LOVE WITH

The first date in the afternoon. Instead of "What shall I wear?", people are asking: "What shall we drink?" Velvet Sensation is the perfect answer. Tonka-bean cold brew with a splash of alcohol. It's wonderful to flirt with. A little bit of tonka, a little bitter almond. Both sweet and bitter, just like love. That's how tonka beans taste. They are said to have hypnotic, erotic effects. However, they are also meant to reduce stress, which can be handy on a date. The raspberry liqueur adds a certain sweet fruitiness to the flavour and aroma. The coffee provides a mellow component to round off the blend. Overall verdict: irresistible!



**SUGGESTED
GARNISH:**
Crated coffee
beans

COLD BREW MARTINI

2 CL VODKA
6 CL COLD BREW
1 CL KAHLÚA

Mix all the ingredients in a shaker
and serve in a 160ml glass.

THE CLASSIC WITH A DIFFERENCE

Martini has always been the ultimate cocktail – and James Bond made it even more famous. Our Cold Brew Martini is no exception, and is a cool and elegant addition to any bar or as an aperitif before dinner. It is garnished with a coffee bean instead of an olive. The cold brew gives the drink a mysteriously vivid dark colour. Then comes the creamy flavour of the coffee liqueur, which highlights the toffee notes of the cold brew.



**SUGGESTED
GARNISH:**
Lime zest

BLACK & SPICY

2 CL DARK RUM
6 CL COLD BREW
1 CL LIME JUICE
GINGER BEER

Pour the rum, cold brew and lime juice into a 260 ml glass
and top up with ginger beer.

THE STORM AT THE BAR

The day is coming to a close. A good moment for a light cocktail to start the evening: Black & Spicy. The rich flavours of the dark rum go very well with the coffee. With its intense ginger note, the ginger beer provides the drink with a good dose of spiciness. The blend is crowned by a long, caramel finish. Thanks to its stormy colours, the long drink tastes just like it looks: simply magnificent!



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All recipes have been developed for you
exclusively at the Dallmayr Academy.