



# Toasted Hazelnut Cold Bloom Coffee

*Prep Time: 5 min  
Bloom Time: 30 min*

*Brew Time: 12-16 hours*

*Total Time: 12.5-16.5  
hours*

*Serves: 2 small glasses*

## Ingredients

½ cup medium-coarse ground coffee (single origin, medium roast recommended)

1½ cups cold filtered water

1 tbsp crushed toasted hazelnuts

1 tsp raw sugar or coconut sugar (optional)

Ice cubes



## Instructions

- Combine coffee grounds and hazelnuts in a jar or French press.
- Add just enough cold water to saturate the grounds (about ¼ cup), let bloom for 30 minutes to reduce acidity.
- After blooming, add the remaining cold water and stir.
- Steep in the fridge for 12-16 hours.
- Strain well.
- Pour over ice, taste as-is first, then sweeten slightly if desired.





# Café Miel Noir (Black Honey-Spiced Espresso)

<i>Prep Time: 3 min</i>	<i>Brew Time: 2 min</i>	<i>Total Time: 5 min</i>	<i>Serves: 1 serving</i>
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## Ingredients

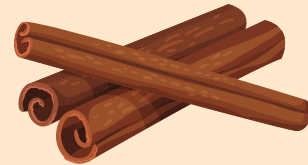
Double shot of high-quality espresso

¼ tsp cinnamon

1 tsp dark raw honey (like buckwheat or forest honey)

Tiny pinch of sea salt

Optional: orange twist for aroma



## Instructions

- Brew your espresso.
- In a cup, add cinnamon, honey, and salt.
- Pour the hot espresso over and stir gently to melt the honey and release the spice.
- Garnish with an orange peel twist for aroma (optional, but lovely).

