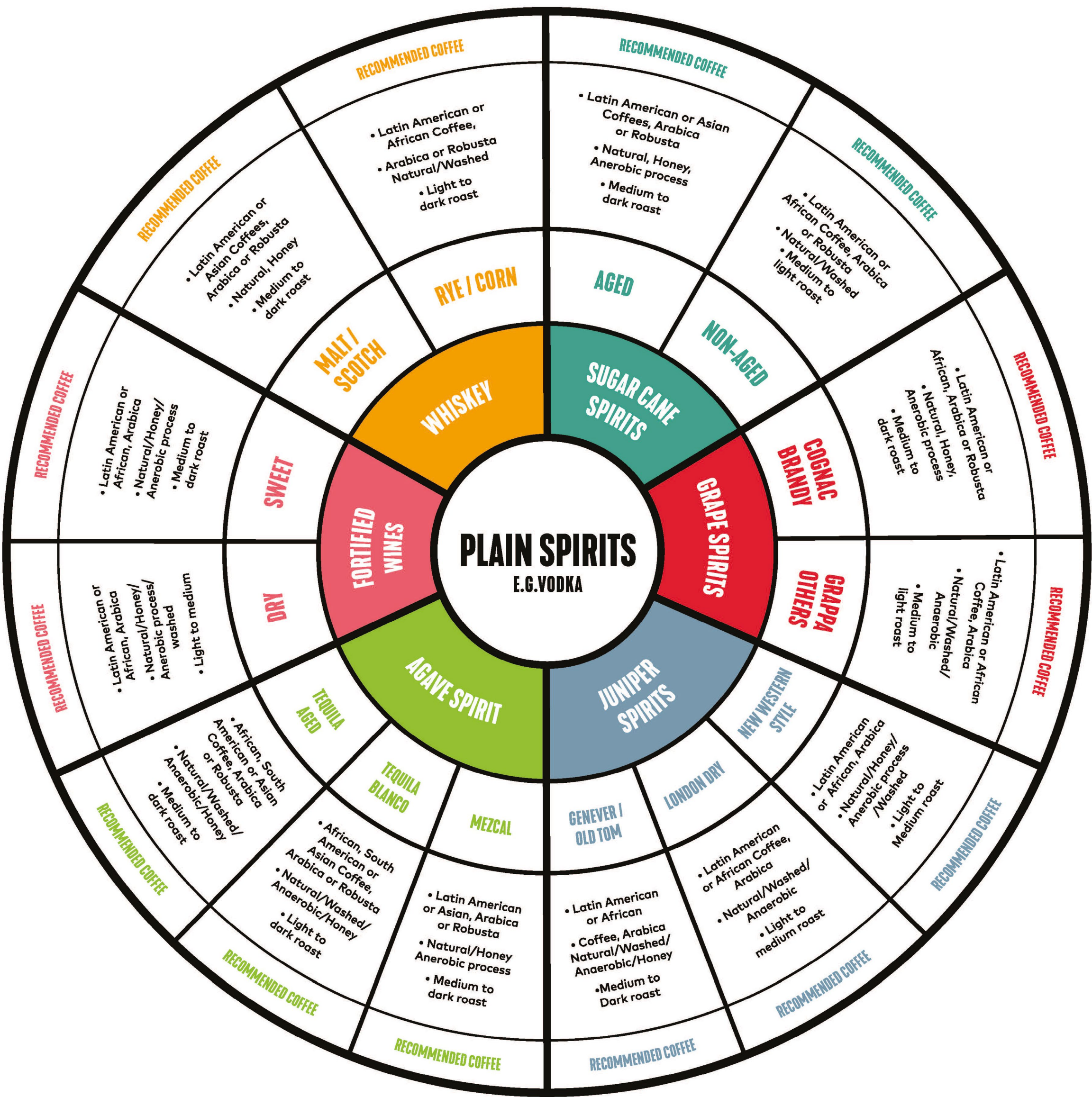


COFFEE FLAVOUR WHEEL

Coffee is a hugely diverse liquid which awakens all the senses and can be a great addition to a range of cocktails – not just the Espresso Martini. Alcohol can release flavours and aromas from coffee that would otherwise have remained in the bean.

Use this **flavour wheel**, created by Brewing Bartender, Timon Kauffman, to help you find the right combination of coffee and spirit and experiment with new, coffee-infused serves



FLAVOUR WHEEL HOW-TO

- Start in the middle and refine your search with each level until you reach the outer ring. Add your recommended Spirit/Coffee.
- Be careful - strong coffee drinks (e.g. Espresso) in particular can throw a cocktail off balance very quickly and should therefore be prepared well and used conscientiously.
- Know your coffee, know your preparation in detail, know what you want to achieve in the drink and why.

TOP TIPS FOR MIXING ALCOHOL WITH COFFEE

- Don't just use any coffee but be aware of its aroma and flavor profile. **Type, origin, preparation and roasting are essential** and should be taken into account.
- **Only use fresh coffee** - no older than three months after roasting. Otherwise, it has lost most of its taste and the drink will taste stale and boring.
- **Be aware of the role you want the coffee to play** in the drink and of what preparation the coffee requires for its task. Is it a directional flavor component or does it just round out the drink? Adjust the brewing method accordingly.

BREWING METHOD	OUTCOME
Espresso	Brings very strong coffee notes to cocktail without watering it down, however, can easily unbalance it
Filter	Quickly overpowered but easier to incorporate into a cocktail

- If using hot brewed coffee make sure it's as fresh as possible to avoid unnecessary oxidation – this will get stale after 2-3 hours. Cold Brew will keep 5-10 days if refrigerated.