

# CONCENTRATE COLD BREW COFFEE



**Tupperware**<sup>®</sup>

# CONCENTRATE COLD BREW COFFEE



Preparation time  
5



Fridge time  
8-12h

## INGREDIENTS TO SERVE .

8 PEOPLE

- 115-125 g/25-27tbsp. coarse ground coffee
- Filtered Water, min 1°C / 33°F - max 25°C / 77°F

## PREPARATION

1. Insert metal filter into the **Cold Brew Carafe**, fill with coarse ground coffee until concentrated fill line, about 115-125 g/25-27tbsp.
2. Slowly pour filtered room temperature/cool water (min 1°C / 33°F - max 25°C / 77°F) into Carafe. Allow the water to filter down before adding more. This will prevent the coffee grounds from over flowing. Fill to water fill line (where the metal filter meets the plastic funnel).
3. Refrigerate for 8-12 hours.
4. Remove filter and discard coffee grounds.
5. To serve, add dairy of your choice, water, or ice.

TIP: It is best to dilute coffee per cup and not the entire carafe. This will allow the coffee to stay fresh longer.

TIP: Freeze leftover cold brew concentrate in Freezer Mate Ice Cube Trays for future drinks.



Made with  
**Cold Brew Carafe**



## VIETNAMESE-STYLE ICED COFFEE



# VIETNAMESE-STYLE ICED COFFEE



Preparation time  
5'

### INGREDIENTS TO SERVE

#### 1 PERSON

- 240 ml/1 cup cold brew concentrate coffee
- 30-45 ml/2-3 tbsps. sweetened condensed milk
- Ice cubes

### PREPARATION

1. Fill tumbler with ice, add cold brew and sweetened condensed milk. Stir to combine.



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# HONEY CINNAMON ICED LATTE



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# HONEY CINNAMON ICED LATTE



Preparation time  
5'  
900 watts  
1'30"-2'



## INGREDIENTS TO SERVE 1 PERSON

### For honey cinnamon simple syrup

- 180 ml/¾ cup water
- 180 ml/¾ cup honey
- 3 cinnamon sticks
- 5 ml/1 tsp. vanilla extract

### For serving 1 person

- 180 ml/¾ cup cold brew concentrate coffee
- 30 ml/2 tbsp. dairy of your choice (milk, almond milk, heavy cream, etc...)
- 15 ml/1 tbsp. honey cinnamon simple syrup
- 1/8 tsp. ground cinnamon
- Ice cubes

## PREPARATION

1. To make simple syrup place water, honey and cinnamon sticks into the **MicroCook Pitcher 1L**. Stir, place cover on and microwave for 1 min, 30 sec. to 2 min. at 900 watts. Allow for 1 min. standing time before opening. Remove cover, add vanilla extract and stir until fully combined. Remove cinnamon sticks and discard before storing. Allow to fully cool and set aside. You can store syrup in refrigerator until ready to use. For one serving latte only use 15ml/1tbsp. of simple syrup.
2. For serving, place all ingredients in base of the **EZ Shaker 350 ml**, cover and shake until combined.
3. Serve over ice.

TIP: This quantity of syrup is enough for several servings: use only 15 ml/1tbsp per serving.



Made with  
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# MOCHA COLD BREW



Preparation time  
5'

## INGREDIENTS TO SERVE

### 1 PERSON

- 60 ml/¼ cup cold brew concentrate coffee
- 7 ml/½ tbsp. unsweetened cocoa powder
- 2 ml/½ tsp. maple syrup
- 60 ml/¼ cup dairy of your choice (milk, almond milk, heavy cream, etc...)
- Pinch of cinnamon, optional

### For serving

- Ice cubes

## PREPARATION

1. In base of the **EZ Shaker 350 ml** combine all ingredients, cover and shake until blended.
2. Pour over ice and serve.

TIP: If your coffee is too strong add 50-100ml/ 1/4-1/2 cup of water to taste



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MOCHA COLD BREW



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# VANILLA MAPLE COLD BREW COFFEE



Preparation time  
5

## INGREDIENTS TO SERVE . 1 PERSON

- 60 ml/¼ cup cold brew concentrate coffee
- 120 ml/½ cup dairy of your choice (milk, almond milk, heavy cream, etc...)
- 2 ml/½ tsp. vanilla extract
- 2 ml/½ tsp. maple syrup

## For serving

- Ice cubes

## PREPARATION

1. In base of the **EZ Shaker 350 ml** combine all ingredients, cover and shake until fully blended.
2. Pour over ice and serve.



VANILLA MAPLE COLD BREW



Made with  
**Cold Brew Carafe**

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