

A SIMPLE RECIPE FOR
YOUR DAILY PICK-ME-UP

ICED Coffee

*Smooth, refreshing and
perfectly balanced – this
iced coffee is your go-to
for warm mornings and
lazy afternoons.*



*From my
kitchen to yours*

*Cold, smooth
and full of flavour –
made just the way
you like it.*

INGREDIENTS

- 1 cup strong brewed coffee (cooled)
- Ice cubes
- $\frac{1}{4}$ – $\frac{1}{2}$ cup milk or your favourite milk (dairy or plant-based)
- 1–2 teaspoons sweetener (optional)
- Vanilla syrup or flavouring (optional)

SERVES 1

*Quick, easy and
utterly delicious.
Your perfect iced
coffee moment.*



METHOD

- 1 BREW**
Brew your favourite coffee using a little less water for a stronger flavour.
- 2 COOL**
Allow the coffee to cool to room temperature, then refrigerate for at least 30 minutes.
- 3 PREPARE**
Fill a tall glass with ice cubes.
- 4 POUR**
Pour the cooled coffee over the ice.
- 5 ADD & STIR**
Add milk, sweetener and/or flavouring to taste. Stir well.
- 6 ENJOY**
Sip, relax and enjoy your perfect iced coffee!



TIPS & IDEAS

- Use coffee ice cubes to keep your drink from getting watered down.
- For a creamy treat, try oat, almond or coconut milk.
- Add a dash of cinnamon, cocoa powder or a pinch of sea salt for extra flavour.
- Make it a frappé – blend everything with ice for a frothy finish!

Flavour Ideas

- Vanilla
- Caramel
- Hazelnut
- Mocha

