



Irish Coffee (Serves 6)

250ml Cream (1cup)
180ml Irish Whiskey
30ml Soft brown sugar (2tbl)
750ml Strong coffee (3 cups)

Method:

Whip the cream with the BEATER in a chilled bowl until it holds soft peaks. Pour 30ml whiskey into each of the six Irish Coffee Glasses (250ml size). Add 5ml (1tsp) brown sugar and top with hot coffee. Give each coffee a brief stir, then divide the cream among the glasses (pour cream over the back of a teaspoon so that it rests on top of the coffee).

Variation:

Substitute Van Der Hum or other liqueurs for the whiskey.