

★ DISCOVER COFFEE'S ★



Best Friend

COLD BREW FIZZ



LOCATION:
DALLAS



COFFEE SHOP:
BUZZ AND BUSTLE



IG @BUZZANDBUSTLEDALLAS

Topo Chico^{MR}

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Best Friend

COLD BREW FIZZ

CRISP, LIP SMACKING GOOD BUT WITHOUT THE BUZZ. A DELICIOUS BEVERAGE, INSPIRED TO KEEP COOL THROUGH THE TEXAS HEAT.

HOW TO BUILD THE DRINK: (YIELDS 20 OZ WITH ICE)

- ※ FILL A LARGE HIGH BALL GLASS WITH ICE AND POUR:
- ※ 3 OZ COLD BREW PUNCH
- ※ ½ OZ LEMONGRASS SYRUP
- ※ 1 OZ BOIRON BLOOD ORANGE PUREE
- ※ GENTLY STIR, AND THEN TOP WITH TOPO CHICO
- ※ SPARKLING MINERAL WATER
- ※ TO FINISH, ADD ½ OZ HIBISCUS SYRUP,
- ※ AND GARNISH WITH A SLICE OF LIME

FOR COLD BREW PUNCH:

TOOLS NEEDED:

- ※ CUTTING BOARD
- ※ 8-12 QT CLEAR CONTAINER
- ※ SOUS VIDE IMMERSION CIRCULATOR
- ※ ZIPLOCK OR VACUUM SEAL BAG

INGREDIENTS:

- ※ 162 GRAMS OF COARSELY GROUND COFFEE
- ※ 850 GRAMS WATER AT ROOM TEMP
- ※ 750 GRAMS HOT (202F) WATER
- ※ 100 GRAMS GRAPEFRUIT, SKIN AND RIND REMOVED
- ※ 110 GRAMS STRAWBERRIES
- ※ 200 GRAMS YELLOW PEACH
- ※ 200 GRAMS DRAGON FRUIT
- ※ 200 GRAMS BLACK CHERRIES (PITTED)
- ※ 125 GRAMS HONEYCRISP APPLE

1. SET UP A WATER BATH WITH THE CONTAINER AND SOUS VIDE. CRANK UP SOUS VIDE TEMP TO 150F.
2. WASH ALL FRUIT AND CUT INTO UNIFORM SIZED PIECES
3. GRIND 162 GRAMS OF ROASTED COFFEE TO THE COARSEST SETTING ON GRINDER. THIS RECIPE, USED A GUJI, ETHIOPIAN COFFEE ROASTED IN-HOUSE AT BUZZ.
4. POUR ALL THE GROUND COFFEE INTO A SEALED BAG, FOLLOWED BY THE HOT WATER.

5. WITH THE BAG SECURELY CLOSED, MASSAGE THE HOT WATER AND GRINDS TOGETHER. THE AGITATION ENSURES THAT THE COFFEE IS FULL SATURATED AND BE BEING PROPERLY BLOOMED.

6. ADD ALL THE CUT UP FRUIT INTO THE BAG FOLLOWED BY THE ROOM TEMPERATURE WATER.

7. SEAL THE BAG AND MASSAGE BAG ONCE MORE TO FULLY INCORPORATE ALL INGREDIENTS.

8. ONCE THE SOUS VIDE HAS REACHED 150F, CAREFULLY PLACE THE COLD BREW BAG INTO THE WATER BATH. LET REST IN THE WATER BATH FOR 8 HOURS.

9. AFTER 8 HOURS OF RESTING IN THE HOT WATER BATH, STRAIN OUT THE FRUIT AND GRINDS FROM THE LIQUID WITH A SOCK AND CHINOIS. REFRIGERATE BREW PUNCH FOR 12 HOURS BEFORE USE.

LEMONGRASS SYRUP

- ※ 1600 GRAMS CANE SUGAR
- ※ 10 GRAMS SALT
- ※ 1.25 QT HOT WATER
- ※ 4 SPRIGS FOR LEMONGRASS

1. ADD ALL INGREDIENTS INTO A POT AND STIR UNTIL WELL COMBINED.

2. BRING SYRUP TO A ROLLING BOIL AND LET SIMMER FOR 15 MINUTES.

3. LET SYRUP REST WITH LEMONGRASS SPRIGS OVERNIGHT IN THE FRIDGE. STRAIN AFTER 24 HOURS.

HIBISCUS SYRUP:

- ※ 1600 GRAMS CANE SUGAR
- ※ 10 GRAMS SALT
- ※ 1.25 QT HOT WATER
- ※ 15 GRAMS DRIED HIBISCUS FLOWER

1. ADD ALL INGREDIENTS -EXCEPT THE DRIED FLOWERS -INTO THE POT AND STIR UNTIL WELL COMBINED

2. BRING SYRUP TO A ROLLING BOIL AND ADD THE DRIED FLOWERS. BRING DOWN HEAT, AND LET SIMMER FOR 20 MINUTES

3. LET SYRUP REST WITH FLOWERS OVERNIGHT IN THE FRIDGE. STRAIN AFTER 24 HOURS.

