



# Café Brasil

## *Ingredients for the 0.5 l iSi*

### *Gourmet Whip:*

- 1.6 l coffee  
(warm or cold)
- 80 ml coconut liqueur
- 80 g scraped or grated  
coconut
- 8 slices of carambole  
(Chinese star fruit)
- 400 ml heavy cream
- 50-80 ml coconut syrup

### *Preparation:*

Mix warm or cold coffee with coconut liqueur and sugar to your taste. Pour the mixture into 8 large glasses. Pour heavy cream and coconut syrup into the 0.5 l Gourmet Whip, screw in one cream charger and shake. Decorate the drinks with the whipped coconut cream, a slice of carambole and coconut.

For preparation in the 1 l Gourmet Whip double the ingredients and use 2 iSi cream chargers.

