



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.

