



Joe Bean Coffee Roaster's Autumn Coffee Drink

Yield: 8 beverages

Ingredients

2 cup Heavy Cream

1 cup Cooked Acorn Squash

4 in. x 6 in. Honeycomb

Joe Bean's Brazil Sul de Minas Coffee

Joe Bean's Rwandan Coopac Coffee

Preparation

Infused Cream

1. Cut acorn squash in half (lengthwise, not across the diameter). Scoop out the seeds. Place both halves of the squash on a plate, cover with saran wrap, and microwave on high for 13 minutes.
2. Heat cream in a saucepan, stirring occasionally to prevent a skin from forming on the top. Bring to a boil. Once boiling, add squash and push below the cream's surface. Cover and remove from heat. Let sit for at least 30 minutes, and then strain out squash.

Beverage preparation

1. Make a French press of coffee using half Brazil and half Rwanda coffee. French press should be at least 36 ounces.
2. In a 6 oz cup, place a piece of honeycomb (approximately a ½ in. by ½ in. square).
3. Pour 4 - 5 oz of coffee over the honeycomb, so as to help melt it.
4. Drizzle approximately 1 oz of infused cream on top. Allow cream to float up to the surface allowing it to form a complete layer on top.
5. Serve with a spoon. The honeycomb should be eaten first.

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