



Joe Bean Coffee Roaster's Winter Holiday Drink

Yield: 8 beverages

Ingredients

6 ounces Pomegranate Juice
½ cup pomegranate (crushed in mortar and pestle)
1 Bosc Pear (cut into thin slices)
3 tsp sweet cocoa powder
2 tsp unsweetened cocoa powder
1 tbsp maple syrup
12 tbsp Joe Bean's Ethiopia Sidamo Coffee
Cinnamon Sticks (optional)

Equipment Needed

French Press (50 ounce)
Coffee Grinder
Mortar and Pestle
Small Pot
Water Kettle
Thermometer
Metal Whisk

Preparation

1. Gather all ingredients, slice pear into approximately 16 slices.
2. Boil water for French press.
3. Whisk all ingredients together, except pear. Put all ingredients including pear into saucepan.
4. Reduce liquid by about half (approximately 6 min on medium heat).
5. Grind coffee on coarse grind. Put coffee into bottom of French press.
6. Take pears out of pan. Strain liquid and pour over grounds.
7. Let coffee absorb liquid for 30 seconds.
8. Fill French press with water making (water should be at 200 degrees).
9. Let steep for additional 3 ½ minutes and press.
10. Serve by pouring coffee into warmed cup with 2 pear slices on side plus garnish of cinnamon stick (optional).
11. Have guests eat pear as they drink coffee.

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