THE LIGHTER PLATE METHOD

# Cold Brew Coffee with Cacao & Almond Milk

Smooth iced coffee with a bitter-sweet cacao edge.



| PREP | COOK | TOTAL | SERVINGS | DIFFICULTY |
|---|---|---|---|---|
| **5 min** | **0 min** | **5 min** | **2** | **EASY** |

## Ingredients

- 300 ml cold brew coffee
- 1 tbsp cocoa powder
- 300 ml almond milk
- 2 tsp maple syrup
- plenty ice

## Method

1. Whisk the cocoa powder with the maple syrup and 2 tbsp of the almond milk to a smooth paste.
2. Whisk in the rest of the almond milk until no lumps remain.
3. Fill two glasses with ice and pour in the cocoa milk.
4. Top with the cold brew and stir once before drinking.

## Tips & swaps

- Cold brew is far less acidic than cooled hot coffee and much better suited to this. Shop-bought is fine, or steep 60g coarse grounds in 600ml cold water overnight and strain.

## Storage & reheating

Best drunk immediately.

## Nutrition (per serving)

| KCAL | PROTEIN | CARBS | FAT | FIBRE |
|---|---|---|---|---|
| **80** | **2g** | **11g** | **3g** | **1g** |

*Estimated values, for guidance only. Contains: Tree nuts (almonds).*