



*Brew Year's Eve*  
CREATED BY ADAM JACKSONBEY

BREW YEAR'S EVE

EQUIPMENT

Carafe  
Pacific Foods Barista Series  
Unsweetened Almond  
French press with the lid  
removed for milk frothing  
(milk frother can be substituted)  
Kettle  
Measuring cup  
Microplane grater  
Saucepan  
Steaming pitcher (optional)  
Thermometer (optional)  
Paring knife  
V60, V60 Filter

INGREDIENTS

3 cups Pacific Foods Barista Series  
Unsweetened Almond  
1/4 apple, peeled  
2-4 cinnamon sticks broken into pieces  
23 g coffee ground to  
medium-coarse particle size  
7.5 g ginger  
30 g honey  
5 g nutmeg  
1 small tangerine



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### DIRECTIONS

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|---|---|---|
| <ol style="list-style-type: none"><li>1. Pour 3 cups of Pacific Foods Barista Series Unsweetened Almond into the saucepan and set heat to medium-high</li><li>2. Add apple, cinnamon stick, honey, and nutmeg to the saucepan and let it come to a low boil</li><li>3. While that's heating up, grate the ginger into it, stirring slowly after you're finish grating</li><li>4. After saucepan mixture reaches a low boil, reduce heat to simmer</li><li>5. Juice the tangerine, and add juice to saucepan</li></ol> | <ol style="list-style-type: none"><li>6. Set a timer for 15 minutes, after which you should remove the saucepan from heat</li><li>7. Grind and make coffee in the V60; grind particle size should be medium-coarse</li><li>8. Bloom with 80 g of water for 1 minute, adding pulses to 160 g, 240 g, and 320 g every 30 seconds. Drawdown should be between 2:45-3:30</li><li>9. Strain the Pacific Foods Barista Series Unsweetened Almond into the milk container, and use it to fill the French press 1/4 -1/3 full</li></ol> | <ol style="list-style-type: none"><li>10. Use the French press plunger to stretch milk, creating foam. Do this 10-20 times or until you reach your desired consistency.</li><li>11. Pour milk into the steaming pitcher (skip this step if not using steaming pitcher)</li><li>12. Pause and notice how good of a job you're doing. I'm proud of you!</li><li>13. Pour coffee into your cup with the goal of a 1:6-1:3 ratio coffee to Unsweetened Almond</li><li>14. Pour Unsweetened Almond into coffee</li><li>15. Enjoy!!</li></ol> |
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## NOTES FROM ADAM

I used a PNG Coffee (Ulya Mill from Oddly Correct) because I like the way the savory notes play with the savoriness of the drink, but a natural or something with strong fruit notes would also be an excellent contrast.

The Pacific Foods Barista Series Unsweetened Almond doesn't need to be frothed, but I found it tastes slightly better that way.

I tend to roll the tangerine around on the counter until it is softish before I cut and juice it. If you have a juicer or citrus reamer, that's probably easier.

You can take a bit of a break in between steps 6 and 7 depending on how hot you want the coffee to be when you pour the milk in. My milk was at about 175°F, so I had to let it cool, but if you had cooler coffee it could still work.

Pacific Foods Barista Series Unsweetened Almond can be stored up to about 3-5 days in the fridge before it loses its luster.

Add more honey to taste if you'd like. It's your drink!

Also! Try adding a little chocolate to the Pacific Foods Barista Series Unsweetened Almond concoction—it makes a great hot chocolate version of Brew Year's Eve!