



The Ujamaa Jun
CREATED BY BARTHOLOMEW JONES
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VEGAN EGG NOG

INGREDIENTS

400 g Pacific Foods
Barista Series Hemp
3 cinnamon sticks
2 drops vanilla extract
1 g nutmeg
0.5 g turmeric
20 g maple syrup
20 g date syrup
1 g cloves

DIRECTIONS

Heat Pacific Foods Barista Series Hemp and cinnamon sticks in a saucepan on low heat, and stir. Let steep for 5 minutes. Stir again, and increase heat to medium. Let steep for another 5 minutes.

Add nutmeg and decrease back to low heat, and stir. Let steep for 2 minutes.

Add turmeric and maple syrup, and stir. Remove pan from heat, stir, add cloves, and stir again.

THE UJAMAA JUNT

Coffee used

Coffeeblack's Kenyan Kabn'getyny Natural (25 grams)
+ Coffeeblack's Ethiopian Guracho Natural (25 grams)

Brew method

AeroPress

Grind coffee medium fine and pour into AeroPress.

Pour a 100 g bloom using water at 208°F.

Agitate the bloom. Add another 100 g of water.

Press at 1:30.

Mix into a pitcher with egg nog
and pour for the squad.