

Coffee Liqueur

1 Add the rock sugar, the spices, the coffee beans as well as the grappa to a clean bottle, which is closable [I skipped the allspice, because I had run out].

2 Let the liqueur infuse at room temperature for at least a week [I let mine infuse for almost two weeks]. As soon as the rock sugar has dissolved and the spices/ coffee beans have sunk to the bottom, the liqueur is done [I poured it through a fine-mesh sieve, discarded the spices and distributed it over a couple of small bottles I bought [here](#)]. Keeps well for several weeks.



Coffee Liqueur

Recipe source: [Monsieur, der Hummer und ich](#) von Stevan Paul, p.70

Prep time: 5 minutes, infusing: ~1 week

Ingredients (yields ~ 0,5 liter):

- * 150 g brown rock sugar
- * 1 cinnamon stick
- * 2 star anise
- * 5 cloves
- * 5 allspice berries
- * 25 coffee beans
- * 500 ml grappa