



Cold Brewed Haitian Coffee

Haitian coffee is ideally suited to make a rich, chocolaty cold brewed coffee with low acidity and malty flavors.

Cold brew is WORTH the time. Plus, the slow release caffeinated kick is awesome! It's less acidic and more tasty vs. iced coffee (pouring hot coffee over ice). It's the lengthy extraction (12-24 hours) at room temperature that makes it so yummy.



The ratio of coffee to water is subjective and depends on personal taste. We like 1 cup of ground coffee to 1.5 cups of water. Remember, this is super concentrated, so you'll mix w/ water or milk when you drink it.

1. find a container (plastic, glass, or ceramic -- tupperware works great -- can shake it)
2. dump in medium ground coffee (amount depends on container size + preference)
3. add room temperature water (amount depends on container size + preference)
4. mix w/ wooden spoon if container is glass or if it does not seal tight/can't shake it
5. set water + coffee mix on counter for 12-24 hours (you'll find the sweet spot)
6. next day straining options: French Press: if your coffee was coarsely ground, simply use your press. Else, a cheese cloth or regular coffee filter works great:



Serve: over ice + water or over ice + milk or over ice + milk + sugar (or honey)

Our favorite Haitian coffee for cold brew? Tete Source. Why? It's perfectly roasted for cold brew (espresso too). You'll be pleased with how it tastes - chocolate cherry in the cup.

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