



TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

CELTIC COFFEE WITH PUMPKIN PIE WHIPPED CREAM

DESCRIPTION

The Celtic connection to the Ireland from Cornwall is a strong cultural heritage often reflected in our food and drink with a love of good beer and whiskey. So in this recipe we have given a nod to the famous Irishman St Piran, also the patron saint of Cornwall, with this reinvented Gaelic Coffee. Using winter flavours for the colourful Trewithen Dairy Cornish whipped cream and a good strong coffee base this is a drink to be enjoyed next to a roaring log fire. The sugar in the coffee is a key ingredient as it helps make the coffee denser so that the cream floats.

45
mins

serves
2

INGREDIENTS

For the Coffee:

- 2 cups of strong Black Coffee
- 1 tbsp Sugar
- 2 shots of Irish Whiskey

For the Cream:

- 125g Trewithen Dairy Cornish Double Cream (Whipped)
- 1/2 tsp ground Cinnamon
- 1/2 tsp ground Ginger
- 1/4 tsp ground Nutmeg
- 50g tinned Pumpkin Puree or homemade

METHOD

Combine the sugar with freshly made coffee and prepare your cocktail with a shot of whiskey. Then if you are using a glass to serve this Celtic coffee in you must remember to place a silver spoon in before you pour the hot liquid in. This is something my Irish granny taught me and stops the glass from cracking as the spoon absorbs the heat shock. Whip your cream until light and stiff peaks form and next fold through the spices and pumpkin puree. Alternatively try using a whipper with cartridges to aerate the whipped cream even further. Dust with smoked sugar if you have some and serve hot with a spoon.