

# THE NEFF KITCHEN



For lovers of food and NEFF appliances.



Join us on a journey around the world with 5 international coffees that will make your morning pick-me-up a little more interesting.

## 5 Coffees from around the world

The coffee culture in Australia is quite unique. We take our morning pick-me-up very seriously and even coffee novices may find they're a little snobbish when they travel. However, we're certainly not the only country with our own signature style of coffee. International brews vary in name, ingredients, method and presentation, but one common thread remains: they all celebrate the rich flavours and powerful aromas found in coffee.

### How to make Irish coffee

This is definitely not a drink to have on your way to work in the morning. As you might expect from the common expression of making something 'Irish', an Irish coffee comes with a generous helping of whiskey. To make an Irish coffee, combine a shot of espresso with brown sugar until completely dissolved. Stir through a shot of good Irish whiskey and top with slightly whipped thick cream. Even if you don't normally have sugar in your coffee, it is important not to skip that step as the sugar helps the cream to stay separated and float on top.

### How to make Turkish coffee

Turkish coffee is a method of preparing your coffee that differs from filtered or percolated coffee, using a *cevze* or long-handled pot made from copper or brass. You should use finely ground, medium roast coffee beans similar to caster sugar in texture. It might seem complicated at first, but the process for making Turkish coffee gets easier every time:

1. Start by measuring approximately 50mls of water per cup of coffee desired and adding it to your *cevze*.
2. Add in 1 teaspoon of coffee per cup and sugar to taste. Don't stir – rather let the coffee and sugar sit on top.
3. Place it on the stove on medium-high heat until the water heats up enough to make the coffee sink and the sugar dissolve, then stir the powders through until it starts to foam.
4. Allow your coffee mixture to simmer, but never let it come to a full boil to preserve the integrity of the flavours.
5. Watch your coffee carefully. There should be small bubbles on the surface as the coffee blend starts to create foam and rise in the pot. At this point remove your coffee from the heat source and allow it to cool.
6. Repeat the whole process again.
7. Pour into your small coffee cups, sharing the foam evenly

between the cups.

## How to make Vietnamese coffee

While the ingredients in Vietnamese coffee might seem suited only to those with a sweet tooth, the reality is a little bit different. Vietnamese coffee is an intensely brewed coffee concentrate, served over ice with a big spoonful of condensed milk. The result is creamy and smooth, with a balance between sweetness and the smooth flavours of coffee. To make your Vietnamese coffee, steep 2 tablespoons of dark roast ground coffee in 2/3 cup of boiling water for 4-5 minutes. Pour through a coffee filter into a heat proof glass to remove your coffee grounds. Stir through two tablespoons of condensed milk until well blended. Top up your glass with ice and give it another stir before serving.

## How to make Greek coffee

While there is a traditional method of making coffee in Greece that is almost identical to Turkish coffee, it is their take on the [frappé](#) that really sets them apart. Greece's warm climate often makes you want to reach for cooler drinks, which is how their version of an iced coffee was born. In a cocktail shaker, add 3 teaspoons of instant coffee, 2 teaspoons of sugar and 3 tablespoons of cold water. Add ice and shake vigorously for about 10 seconds until the mixture becomes foamy. Pour into a tall glass over ice and top with 2 tablespoons of evaporated milk and additional cold water. Mix gently and enjoy!

## How to make Australian coffee

You might not know it, but the Flat White is not a coffee order found in the rest of the world. Although its origins have sparked countless inter-state debates, the general consensus is that the milky brew was first seen on a menu in a Sydney cafe in 1985, joining the ranks of Australian favourites that ignite the rivalry with our New Zealand neighbours (who have also claimed credit for the drink). A flat white is made from a single 30ml shot of espresso, combined with steamed milk and no foam. It is [similar to a latte](#) and is also thought of as the opposite to a 'dry cappuccino'.