



Aghadoe Heights

HOTEL AND SPA

★★★★★

## TRADITIONAL IRISH COFFEE

### *Ingredients:*

- 1 tsp Brown raw cane sugar
- 1 - Double espresso hot with a small measure of hot water to fill the glass
- 1 portion Hot chocolate powder to garnish
- 25 ml Jameson Irish Whiskey
- 1 tsp Cream whipped pouring cream

### *Method:*

1. Use warmed coffee glasses and add the whiskey.
2. Add the sugar and dissolve in the whiskey.
3. Add the coffee and stir well. Whip the cream lightly but still able to pour.
4. The lightly whipped cream is carefully poured over the back of a spoon initially held just above the surface of the coffee and gradually raised a little as you pour, the cream should float on top.
5. Garnish with hot chocolate powder using a shamrock stencil.

*Sláinte!*

## IRISH SODA BREAD

### *Ingredients:*

- 1 ¾ cups whole wheat flour (fine or coarsely ground)
- 1 ¾ cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 tablespoons butter, cold
- 1 egg
- 1 2/3 cups buttermilk
- 1 tablespoon oats



Aghadoe Heights

HOTEL AND SPA

★★★★★

*Method:*

1. Preheat the oven to 425 F
2. Mix the flours, salt, and baking soda in a large bowl. Add the butter and rub into the flour mixture with your fingertips until it resembles breadcrumbs.
3. In a separate bowl, whisk the egg and buttermilk together.
4. Make a well in the center of the dry ingredients and pour the liquid,  $\frac{3}{4}$  at once, into the flour mixture.
5. Using the palm of your hand, form a loose dough. The dough should be quite soft, but not too sticky.
6. Turn the dough on a floured surface and gently bring it together into a round about 1  $\frac{1}{2}$  inches thick (8 inches by 8 inches).
7. Place on a baking sheet dusted well with flour.
8. Score the bread by adding a deep cross on top. Poke a hole in the 4 corners of the bread.
9. Glaze the bread with the leftover bit of buttermilk in your jug and dust the top with rolled oats.
10. Bake for 15 minutes then turn down the oven to 400 F and bake for 30 minutes more. When done, the loaf will sound hollow when tapped on the bottom.
11. Remove from the baking sheet and place on a wire rack to cool.

*Enjoy!*