

# Café de la Olla Recipe

## Ingredients Needed:

- 4 cups of water
- 1.5 oz of Piloncillo or 2/4 of a cone
- 1 cinnamon stick
- 1 clove (optional)
- 1/2 cup of ground Mexican coffee

## Easy to follow instructions:

**Step 1:** Combine the water, cinnamon, piloncillo and clove (optional) in a pot set on high heat.

**Step 2:** Bring to boil, while stirring, make sure that the piloncillo has completely diluted in the water. Turn the heat down to medium-low. Allow to simmer for 5 minutes. At this point you can carefully taste the broth for desired sweetness and may add more piloncillo if needed. Continue to heat until completely diluted.

**Step 3:** Remove from heat and add the granulated coffee. This will prevent the coffee from having a burnt taste and will maintain the rich coffee flavor. It is best to use Mexican granulated coffee to try and keep the authentic flavor. Cover the pot and allow to steep for 5 minutes.

**Step 4:** Strain the coffee with a fine mesh strainer, for better results insert a coffee filter in the mesh strainer. Serve and enjoy. **Serving size: 3 to 4**

**Note:** You can also enjoy this rich coffee brew ice cold. Simply allow enough time for the coffee to cool after it has been strained then add ice, store in the refrigerator.

**Warning:** Often imported clay pots can contain glaze on the inside or have paint that may contain lead or chemicals that may cause reproductive harm. Look for warning tags or labels if purchased in the U.S. It is really not recommended to purchase clay pots for cooking outside of the U.S. as they might not require having warning labels. **To be safe just avoid clay pots and use your own traditional cooking pots.**

## Nutritional Information

Servings 4 | Calories 78kcal | Carbohydrates: 18g | Sugar 18g | Sodium 12mg