

# WINTER WARMER



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## MAKES: 1 LITRE

Preparation Time: 10 min.

Brewing Time: 3 to 4 weeks!

## INGREDIENTS

40 coffee beans • 1 litre brandy or Dutch Jenever • 1 1/2 cinnamon stick from Margão • 1 1/2 vanilla podVahiné  
• 1 star anis from Margão • 300g sugar • 2 oranges, washed carefully

## METHOD

Take a very clean preserving jar and fill with all the ingredients • Stir and close • Put away in dark place (cellar)  
- not in the fridge • Every 4 days stir the liquid a little and after three to four weeks the liqueur is ready • Pour  
through a sieve and serve with orange zest or star anis for decoration