



IRISH COFFEE

medium drink/after dinner

prepared in:

Irish coffee glass

served in:

Irish coffee glass

alcohol content:

11,4°

INGREDIENTS

- 5 cl Irish whiskey
- 15-20 cl hot coffee
- 5 cl fresh cream
- 1 teaspoon sugar

METHOD

- take a glass for Irish coffee
- pour hot coffee
- add whiskey and two teaspoons of sugar
- mix
- pour fresh chilled cream carefully over the back of a spoon held just above the surface of the coffee

Behind the cocktail

Cocktail name: Irish coffee.

Creator: Joe Sheridan.

Venue: in 1943 in O'Regan restaurant, opposite the airport.

Story: according to the tradition, the preparation of the drink is due to Joe Sheridan. In 1943, tired and angry passengers arrived at the airport in the middle of the night because of the cancellation of their flight. Joe made a very strong coffee, added sugar and whiskey and garnished with cream.

Alcoholic base: Irish whiskey.

Type of preparation: built.