Snack

Chilled overnight coffee over ice

Coffee grounds steep in cold water overnight to make a smooth brew, which is then sweetened and served over plenty of ice, with milk and a dusting of cocoa if you fancy.



Vegetarian | Low sugar

725 min	19	2.4 g	2.3 g
time	calories	carbs	sugars

Ingredients, 8 servings

- [ ] 3-4 heaped tbsp freshly ground coffee
- [ ] 750 ml cold water
- [ ] 1-4 sweetener tablets (as desired)
- [ ] ice cubes
- [ ] 400 ml skimmed milk (optional)
- [ ] Pinch cocoa powder (optional)

Method

- [ ] 1 Tip the freshly ground coffee into an 8 cup cafetiere, pour in the cold water and stir well.
- [ ] 2 Cover the cafetiere without plunging and refrigerate for at least 12 hours or overnight.
- [ ] 3 Stir the mixture well, then leave it to settle for a few minutes.
- [ ] 4 Plunge the cafetiere, let it stand for a few more minutes, then pour the coffee into a large jug.
- [ ] 5 Dissolve the sweetener tablets into the coffee to taste, then stir in the skimmed milk if using and add some ice cubes.
- [ ] 6 Pour into glasses filled with ice cubes and serve with a pinch of cocoa powder sprinkled on top if you like.

Nutrition Facts

Per serving

Calories	**19**
Total fat	0.1 g
Saturated fat	0.1 g
Sodium	Not listed
Total carbs	2.4 g
Fiber	0 g
Total sugars	2.3 g
Protein	2 g

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