

Iced cardamom coffee

When making Thai Iced Coffee, I brew very strong coffee by doubling the amount of coffee grounds than I normally use. This makes sure that the iced coffee is perfectly balanced and not diluted. If you can't find whole cardamom pods, substitute with 1/4 teaspoon of ground cardamom.

INGREDIENTS

4 cups double-strength brewed coffee
2 cups half-and-half or cream
3 tablespoons granulated sugar (add more to taste)
3 cardamom pods (or 1/4 teaspoon ground cardamom)
1/4 teaspoon almond extract
ice

METHOD

- The first step is to smash the cardamom pods to release their flavour and aroma. You can do this with your mortar & pestle - just gently tap the pods until the outer shell is cracked. If you don't have a mortar & pestle, place the pods on a cutting board and with a heavy chef's knife, use the bottom of the handle to smash the pod.
- In a saucepan over medium heat, bring half-and-half or cream, sugar and cardamom pods to a simmer, turn off the heat and allow to steep for 15 minutes. Remove the cardamom pods then add the almond extract.
- Fill 4 tall glasses to the brim with ice. Divide the flavoured half-and-half or cream between each of the 4 glasses. Then slowly pour the coffee into each glass.