

• INGEBRETSEN'S FAMILY RECIPES •

# CARDAMOM-KISSED LATTE

NOTE: THIS IS BASED ON A FOUR-SERVING ESPRESSO MACHINE, BUT CAN BE ADAPTED TO LARGER COFFEE MAKERS.

SERVES TWO LARGE LATTES OR FOUR SMALL ONES.

USE A COFFEE GRINDER TO GRIND THE CARDAMOM\*

GROUND ESPRESSO COFFEE OR OTHER DARK GRINDS

1/3 TSP. GROUND CARDAMOM

HALF AND HALF OR A COMBINATION OF HALF AND HALF WITH TWO-PERCENT MILK, TO TASTE.

SUGAR TO TASTE

PUT THE CARDAMOM AND THE GROUND COFFEE IN THE ESPRESSO MAKER'S CONTAINER AND PROCESS. MEANWHILE, WARM THE HALF AND HALF UNTIL IT IS NEARLY BOILING. POUR COFFEE INTO FOUR SMALL OR TWO LARGE CUPS, ADD SUGAR AND TOP WITH WARM HALF AND HALF.

TO ADJUST RECIPE TO A FOAMY CAPPUCCINO- USE A MILK FROTHER WHILE WARMING THE HALF AND HALF. POUR WARM MILK INTO CUPS AND SPOON FROTH ON TOP.

\*USING SPICE IN GRINDERS OR COFFEE MAKERS CAN LEAVE A HINT OF FLAVOR IN EQUIPMENT. TO REMOVE FLAVOR FROM GRINDERS, YOU CAN USE A STIFF BRUSH (A MENS SHAVING BRUSH WORKS WELL) OR RUN A SMALL HANDFUL OF RICE THROUGH THE GRINDER.

FOR THE ESPRESSO MAKER, CLEAN THE METAL FILTER WITH SOAP AND WATER THEN RUB WITH A LEMON TO REMOVE ANY EXCESS FLAVOR.

FOR A STANDARD DRIP MACHINE, RUN A BATCH OF WATER WITH A 1/4C OF WHITE VINEGAR THROUGH THE MACHINE TO REMOVE.

*Vær så god!*

• FROM ANNE GILLESPIE-LEWIS •