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FOOD ~ WINE ~ TRAVEL



Kaffee Fertig

Adding alcohol to coffee is popular in many cultures. Caffè corretto (coffee 'corrected' with a nip of grappa) is a common way to start the day in Italy, in France it's pousse-café and in Spain, carajillo. The Swiss drink kaffee fertig ('finished coffee') at any time of day. **Serves 1**



INGREDIENTS

- 2 cubes sugar
- 90ml long black coffee (3 nips/ about ⅓ cup)
- 45ml schnapps (1½ nips)

METHOD

1. Place sugar in a coffee glass.
2. Add coffee.
3. Add schnapps.
4. Stir and enjoy.

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