



## 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. The traditional recipe is to put 3 sugar cubes in a glass, add coffee until you can't see them anymore, then add schnapps until you can. They use quite weak coffee, so it's about a 2:1 ratio, but you can adjust the strength and sweetness to suit yourself.

**Serves 1**

### INGREDIENTS

- 2 cubes sugar
- 90ml long black coffee
- 45ml schnapps

### METHOD

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