



Vietnamese Iced Coffee

When I first visited Vietnam in the mid-90s it was impossible to get any coffee except the traditional dark roast dripped into a cup of sweetened condensed milk from a small aluminium filter called a phin. As I've never taken sugar in my coffee it took some getting used to. But once I discovered Vietnamese iced coffee I was a lot happier.

Serves 1



INGREDIENTS

- 2 tablespoons ground Vietnamese coffee (16g/½oz)
- Boiling water
- Ice cubes
- 2 tablespoon sweetened condensed milk (40ml)

METHOD

1. Place coffee in a Vietnamese coffee filter over a cup and use the tamper to press it down firmly.
2. Add about 2 teaspoons (10ml) of boiling water and leave it for 30 seconds or so to soak in.
3. Add boiling water to the top of the filter, cover with the lid and leave it for 3–5 minutes to drip through.
4. Place plenty of ice into a tall glass.
5. Add condensed milk.
6. Pour coffee over the ice cubes and serve.