

INNOVATIVE MIXOLOGY

POUR OVER COFFEE WITH GELEE



CATIE ENTRY 2015



SYNOPSIS: Coffee can be boring...even with a great roasted bean...the same old thing every time. It was time to shake it up a bit and create a more interesting finishing touch to an evening of fine dining. We have all seen them; the “pour-over” coffee contraptions behind the counter at Starbucks...they make the best coffee! Why not bring it to a catered event! In order to bring it over the top and make it our own, we put a unique spin on accompaniments and created flavored “gelees” to drop into the coffee. Because, just milk and sugar is boring, too.

DESCRIPTION:

This event was themed after *Blanca Nieves*, a Spanish independent film interpretation of Snow White. “Where evil meets romance”...all in black and white with gothic undertones, this haunting film evoked mystery and intrigue which was carried throughout the evening in the food, beverage and décor. The 5- course menu combined rich flavors and Spanish influence with each course...and did not end with boring coffee.

We did not create the original concept of pour over coffee, but have always found it intriguing. It provides a nice, crisp cup of coffee.

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For this event, we chose to provide an interactive station to encourage guests to mingle and move around after a fine meal. While brainstorming over a cup of “pour-over” coffee, our team realized that we could make it work for a large number of guests. Sketch in hand, we went to our house carpenter and asked him to create a workable piece to hold several ceramic coffee filters at once. Once completed, we had a beautiful mahogany wood and cast iron piece that brews 6 cups at a time.



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The fun part of this concept was the taste- testing and we were surprised at the results! We tried several different kinds of spirits and several different amounts of gelatin to get the perfect consistency of gelee. Just firm enough to pick up, but without too much gelatin to change the flavor of the coffee. Kahlua, Bailey's, Irish Whiskey and Frangelica all make good gelees! We were concerned that the gelatin in the coffee might be visually unappealing; however, when we started playing with it, we were surprised and pleased that it just dissolved upon contact, creating a delicious combination.



We used locally roasted coffee, ground for fine drip to begin the process. Because of the Spanish influence of the evening, we created Cream, Sugar, Dulce le Leche, Amaretto, Licor43, and Orchata....all in gelee form and different shapes for the perfect finish.

The service style and presentation was extremely unique and guests were very excited to create their own combinations of flavored coffee.

CATIE ENTRY 2015

PRODUCTION:

Production at the event was extremely easy. Boil water.

Once the coffee unit was in place, the ceramic single pour cones were lined with a filter and $\frac{1}{4}$ cup of ground coffee was added to each filter. The coffee mug was placed below and $\frac{3}{4}$ cup hot water was gradually poured over the coffee, making sure to fully engulf all of the grounds. The hot water created a “coffee slurry” mixture that was gently stirred as the coffee drained into the mug.

Gelees arrived at the event pre-chilled and remained on ice until service. They were presented on large iron stands that were chilled with ice underneath. Guests could add different combinations of each to create their own unique beverage.

CHALLENGES/OBSTACLES:

Creating and engineering the coffee unit was the most challenging. It had to be precise and accommodate a tall Irish coffee mug underneath. It also needed the right ceramic coffee filter insert, which was hard to find as they come in all shapes and sizes. Once everything came together, the end result is a custom workable piece that can be used again and again.

As a new beverage service, all staff had to be properly trained on the process, which had a slight learning curve. If done incorrectly, the coffee could be bitter. Each staff member was given an instruction card and after trying it out, picked up the process quickly.

Before service, a system of cleaning the filters and disposing of the grounds had to be designed. It was important to time each cup so guests weren't waiting too long.

CATIE ENTRY 2015

RECIPES:

Milk Gelee

2 cups milk
1 T plain granulated gelatin

1. In a sauce pan heat milk to 130F.
2. Whisk in 1 T gelatin.
3. Pour into a ½ sheet pan.
4. Cover with Plastic wrap and let chill until set.
5. Choose any shape of cutter and cut out the gelees.
6. Serve with hot coffee.

Sugar Gelee

2 cups simple syrup
1 T plain granulated gelatin

1. In a sauce pan heat simple syrup to 130F.
2. Whisk in 1 T gelatin.
3. Pour into a ½ sheet pan.
4. Cover with Plastic wrap and let chill until set.
5. Choose any shape of cutter and cut out the gelees.
6. Serve with hot coffee.

Dulce de Leche

2 cups Dulce De Leche
1 T plain granulated gelatin

1. In a sauce pan heat dulce de leche to 100F.
2. Whisk in 1 T gelatin.
3. Pour into a ½ sheet pan.
4. Cover with Plastic wrap and let chill until set.
5. Choose any shape of cutter and cut out the gelees.
6. Serve with hot coffee.

Amaretto Gelee

2 cups Amaretto

1 T plain granulated gelatin

1. In a sauce pan heat amaretto to 110F.
2. Whisk in 1 T gelatin.
3. Pour into a ½ sheet pan.
4. Cover with Plastic wrap and let chill until set.
5. Choose any shape of cutter and cut out the gelees.
6. Serve with hot coffee.

Kahlua Gelee

2 cups Kahlua

1 T plain granulated gelatin

1. In a sauce pan heat Kahlua to 110F.
2. Whisk in 1 T gelatin.
3. Pour into a ½ sheet pan.
4. Cover with Plastic wrap and let chill until set.
5. Choose any shape of cutter and cut out the gelees.
6. Serve with hot coffee.

Bailey's Gelee

2 cups Baileys

1 T plain granulated gelatin

1. In a sauce pan heat Bailey's to 110F.
2. Whisk in 1 T gelatin.
3. Pour into a ½ sheet pan.
4. Cover with Plastic wrap and let chill until set.
5. Choose any shape of cutter and cut out the gelees.
6. Serve with hot coffee.