



**SAFARI PRIDE**  
COFFEE

# Tanzanian Peaberry Spice Pour-Over



1 serving



5 minutes

## INGREDIENTS

- 1.5 to 2 tablespoons of Tanzanian Peaberry coffee grounds (medium grind)
- 250 ml (1 cup) of filtered water
- 1 cinnamon stick
- 3-4 cloves
- zest of half an orange
- 1-2 teaspoons of honey (adjust to taste)
- Optional: Whipped cream for topping

Don't forget to share your Peaberry Spice Pour-Over creations with us on social media using the hashtag [##SafariPrideCofceMoments](#). Let's make this season even brighter together, one cup of coffee at a time.

## DIRECTIONS

### Prepare Pour-Over Setup:

- Place cinnamon, cloves, and orange peel in pour-over vessel.

### Brew:

- Add coffee grounds.
- Pour hot water in a circular motion.
- Allow to bloom for 30 seconds.
- Continue pouring slowly.
- Brew for 3-4 minutes.

### Sweeten:

- Add honey, stir to create spiced syrup.

### Serve:

- Discard spices.
- Pour into a mug.
- Optional: Top with whipped cream.

### Tasting Notes:

Fruity and wined tones of Tanzanian Peaberry coffee meets the warmth of cinnamon, cloves, and a hint of orange. The result? A rich, festive cup, perfect for the holidays.