CAFFÈ MACCHIATO

Makes 1 serving
1 bottle cold-brewed coffee concentrate
1 1/4 cup cold milk (or cream)

PREP: In a saucepan, heat coffee concentrate. While coffee is heating, stir another saucepan with 1 1/4 cup cold milk. While milk is heating, do not let boil. Remove from heat, pour coffee concentrate into mugs, top with foam, and serve.

CAFÉ FRANÇAIS

Makes 1 serving
3 bottles cold-brewed coffee concentrate
1/4 cup powdered sugar
1 cup hot water


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## COFFEE BREW INSTRUCTIONS

**Cold Brew**

Taste the difference with the Takeya Cold Brew Coffee Maker. The traditional hot brewing process releases undesirable acids and oils, resulting in a bitter flavor and acidity that is intolerable to many. With cold brewing, only the naturally delicious coffee flavors are extracted leaving behind the bitter oils and tannic acids, creating a perfectly balanced, smooth extraction of concentrated coffee. Once brewed, concentrated cold brew coffee can be keg cold, in the Takeya Cold Brew Coffee Maker, up to 2 weeks and used for both hot and iced coffees.

### Features

- **Coffee Concentrate**: Fresh from the Antioxidant Cold Brew Coffee Maker.
- **Iced Coffee**: Fresh from the Antioxidant Cold Brew Coffee Maker.
- **Coffee Smoothie**: Fresh from the Antioxidant Cold Brew Coffee Maker.
- **Sparkling Coffee**: Fresh from the Antioxidant Cold Brew Coffee Maker.

### COFFEE BREW INSTRUCTIONS

1. **Cold Brew**
   - **Add Coffee**: Add 20-25 tablespoons (1 cup) of your favorite medium roast coffee grounds into the filter, then steep into cold water.
   - **Brew**: Pour the Takeya pitcher with cold, filtered water. Pour over the coffee grounds, steeping for 12 to 24 hours to cold brew coffee. Occasionally swirl the coffee and steep filter. Remove filter when brewing is complete.
   - **Serve Hot or Cold**: Hot Coffee: Heat coffee concentrate and pour into port coffee container. Stir in 2 parts steamed milk. Spray with whipped cream and serve in a glass. Iced Coffee: Simply pour coffee concentrate and water or milk over ice.

### Cold Brew Coffee

- **Cold Brew Coffee Maker**: Designed to brew coffee to perfection.
- **Designed to brew coffee to perfection**.