



#CoffeeBreak

Dripkit with Dairy Milk



under 20min



2 Servings

Nothing puts more pep in our step than a good cup of coffee. Whether at home or the office, Dripkits make it easy to brew one perfect cup any time! The Dripkits are flat packed and easily pop open to reveal a pour-over cone prefilled with premium grounds of full bodied regular coffee with tasting notes of toffee, cocoa, and dark cherry. (2p plan: 14 Dripkits, 16 oz milk; 4p plan: 20 Dripkits, 24 oz milk).

What we send

- 14 coffee Dripkits
- 2 containers milk ⁷

What you need

- sugar or other sweetener (optional)

Tools

- just your favorite mug!

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 40kcal, Fat 2g, Carbs 3g, Proteins 2g



1. Tear

Open outer package and remove **Dripkit**. Hold Dripkit upright and tear off top strip.



2. Place

Open brewer and align bottom notches with the lip of the cup.

Secure brewer by placing blue end tab inside lip of cup.



3. Pour

Slowly fill **Dripkit** to the top and let it drain completely. Repeat four times.

Enjoy your **freshly brewed cup of coffee**!



4. Enjoy an affogato

An **affogato** is an Italian treat that combines the warmth of an after dinner espresso, with the cold sweetness of creamy gelato or ice cream.

Brew one **dripkit coffee** only filling the filter twice with boiling water (it will be double strength of normal brew). Add 1-2 scoops of your favorite **gelato or ice cream** to a dessert bowl, cup or mug, then pour coffee over. Enjoy immediately!



5. Make it a mocha!

Brew one **dripkit coffee** according to package instructions (see above).

In a mug, whisk **hot coffee** with **1½ teaspoons cocoa powder**, **2 teaspoons sugar** (or more or less, to taste), and **½ cup hot milk**, until cocoa and sugar are completely dissolved and milk is frothy. Enjoy immediately!



6. Iced coffee like a pro!

Brew one **dripkit coffee** only filling the filter twice with boiling water (it will be double strength of normal brew).

Fill a cocktail shaker with **ice cubes**. Add coffee, and desired amount of **sugar and milk**. Put top on shaker, then shake vigorously until beads form on outside of shaker. Enjoy immediately!