

Boylan's Irish Coffee

Swick

Serves 1 | Active Time: 5 minutes | Total Time: 10 minutes

Chef's Notes

The word whiskey is an Anglicisation of the ancient Gaelic term “uisce beatha” which translates as “water of life”. Although similar to scotch in many ways, the main difference is that Irish whiskey is distilled three times, whereas Scotch is distilled only twice.

Another very important contribution to the difference in flavors of Scotch whisky and Irish whiskey is that in Scotland, the malt is dried over peat fires and comes in contact with the smoke. In Ireland, the malt usually doesn't come in contact with the smoke. Scotch, therefore, often tastes “peaty” but Irish whiskey almost always doesn't.

Making the Coffee

Start by brewing a pot of espresso or really strong coffee.

Measure the whiskey and sugar together in a glass goblet. Add the hot coffee once ready. Whip the cream, stopping just before it reaches the soft peak stage.

Stir the coffee to make sure the sugar has dissolved. Then, using a clean, cold spoon, top with the whipped cream and enjoy!

Step 1: Making the Coffee

- 3/4 cup brewed strong coffee
- 1 1/2 oz Jameson's Irish Whiskey
(or any Irish Whiskey)
- 4 tsp sugar
- 1/3 cup whipping cream