



The Olde Scots Kitchin



Gaelic Coffee

Ingredients

3 dessertspoons Scotch whisky
1 level dessertspoon light brown sugar
Fresh, strong coffee
Quantity of Double cream

Directions

Heat a stemmed wine glass with hot water and dry quickly. Add the whisky and stir in the sugar. Pour in the coffee, leaving an inch below the rim. Keep stirring until the sugar has dissolved and pour in the cream over the back of a teaspoon so that it floats on the surface to the depth of about half an inch.