

ICED GOLDEN LADY

MADE WITH RITUAL INSTANT COFFEE

TOOLS

Favorite 16 oz. glass
Cocktail shaker *or large jar with lid*
Tea spoon

INGREDIENTS FOR GINGER SYRUP

490g Water
155g Sugar
50g Ginger peeled, chopped, & smashed

INGREDIENTS FOR DRINK

1 Sachet Ritual instant coffee
50g Ginger Syrup
180g Ice cubes
150g Oat milk
Dash of Turmeric

SYRUP *Make 1 day in advance*

- 1 Bring sugar, water and ginger to a boil
- 2 Turn the heat down and let simmer for 15 minutes
- 3 Take off heat and let it cool for an hour, covered
- 4 Put in fridge overnight (at least 12 hours)
- 5 Strain and bottle in a 12 oz. squeeze bottle or jar
- 6 Mixture will last two weeks refrigerated

THE FINAL BEVERAGE

- 1 Stir instant coffee and ginger syrup in the glass until the coffee is fully dissolved
- 2 Place ice and pour the oat milk into the cocktail shaker
- 3 Pour coffee syrup mixture into the cocktail shaker with the milk and ice cubes
- 4 Add two dashes of turmeric
- 5 Shake vigorously
- 6 Pour mixture into glass, garnish with a dash of turmeric ————— *Enjoy!*

