



Iced Hazelnut Mocha

Makes 3 servings for the fridge

6 tablespoons freshly ground coffee beans

125g raw hazelnuts

1-3 dates

Pinch of sea salt

1 tablespoon cacao or cocoa powder

1 Steep the coffee with 500ml water overnight. At the same time, roughly cover the hazelnuts with water and soak overnight.

2 In the morning, strain the coffee grounds through a nutmilk bag or a very fine sieve. Catch the treasure underneath. This is your cold brew coffee.

3 Next, drain and rinse the soaked hazelnuts.

4 Tumble the soaked hazelnuts into a high-speed blender with your cold brew coffee, date(s) and sea salt. One date is enough for me, but if you love sweetness, crank up the dates. Whizz for up to 40 seconds.

5 Strain the mix through a nut milk bag or very fine sieve. If using the latter, it's worth sieving twice. Usually I just pour over ice at this stage, as it looks the colour of mocha and fools everyone too – wily hazelnuts can give the illusion of chocolate. But if you're a purist, you'll want to rinse the blender, then add the cacao or cocoa to your creamy hazelnut coffee and blend until smooth. This will keep for 2-3 days in the fridge, to service your summer mornings.