COFFEEPOLO · ROOTED IN WAYANAD

Brew Your Way

The Coffeepolo Recipe Book

Your blend, your ritual.

Sixteen drinks to try at home, from frothy South Indian filter kaapi to iced lattes, cold brews and café favourites, each with the right grind and simple steps.



COFFEE · CRAFT · WAYANAD

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01 Classic Filter Kaapi



COFFEEPOLO COFFEE STUDIO

STYLE	INDIAN		
GRIND	FINE	CHICORY	80:20 OR 70:30

YOU NEED

3 tbsp powder · 150 ml boiling water · 150 ml milk · sugar

MAKE IT

1. Add the powder to the upper chamber of the filter, press the plate lightly and pour in the boiling water.
2. Close the lid and let the decoction drip for 10 to 15 minutes.
3. Heat the milk with sugar.
4. Mix 2 to 3 tbsp decoction with the milk and froth by pouring between tumbler and davara.

02 Iced Filter Coffee



COFFEEPOLO COFFEE STUDIO

STYLE	INDIAN		
GRIND	FINE	CHICORY	70:30

YOU NEED

4 tbsp powder · 150 ml water · 100 ml cold milk · sugar · ice

MAKE IT

1. Make a strong decoction using 4 tbsp of powder.
2. Let it cool, then mix with the cold milk and sugar.
3. Pour over a glass of ice and stir.

03 Chukku Kaapi (Dry Ginger)



COFFEEPOLO COFFEE STUDIO

STYLE	KERALA		
GRIND	MEDIUM OR FINE	CHICORY	OPTIONAL

YOU NEED

150 ml water · pinch dry ginger powder · small piece jaggery · 2 tsp coffee

MAKE IT

1. Boil the water with the dry ginger and jaggery.
2. Add the coffee powder and simmer for 1 minute.
3. Strain into a cup. Serve black or with a splash of milk.

04 Jaggery Filter Coffee



COFFEEPOLO COFFEE STUDIO

STYLE	INDIAN		
GRIND	FINE	CHICORY	80:20

YOU NEED

Filter decoction · 150 ml milk · small piece jaggery

MAKE IT

1. Make the filter decoction as in the classic recipe.
2. Dissolve the jaggery in the hot milk instead of sugar.
3. Combine 2 to 3 tbsp decoction with the milk and serve hot.

05 Indian Cold Coffee



COFFEEPOLO COFFEE STUDIO

STYLE	INDIAN		
GRIND	FINE OR MEDIUM	CHICORY	OPTIONAL

YOU NEED

100 ml strong coffee · 200 ml cold milk · 2 tsp sugar · ice · vanilla ice cream

MAKE IT

1. Brew the coffee strong and chill it.
2. Blend with the cold milk, sugar and a handful of ice.
3. Pour into a tall glass. Top with a scoop of vanilla ice cream if you like.

06 Iced Latte



COFFEEPOLO COFFEE STUDIO

STYLE	CAFE		
GRIND	MEDIUM OR FINE	CHICORY	NONE

YOU NEED

60 ml strong coffee · 150 ml cold milk · ice

MAKE IT

1. Brew a strong 60 ml of coffee (moka pot or a strong pour-over).
2. Fill a glass with ice and add the cold milk.
3. Pour the coffee over the milk. Sweeten if you like.

07 Vietnamese-Style Iced Coffee



COFFEEPOLO COFFEE STUDIO

STYLE	CAFE		
GRIND	FINE	CHICORY	NONE

YOU NEED

60 ml strong coffee · 2 tbsp condensed milk · ice

MAKE IT

1. Put the condensed milk in a glass.
2. Brew the strong coffee and stir it into the milk.
3. Pour the mixture over ice.

08 Cold Brew



COFFEEPOLO COFFEE STUDIO

STYLE	CAFE		
GRIND	COARSE	CHICORY	NONE

YOU NEED

100 g coffee · 1 litre cold water

MAKE IT

1. Mix the coffee with the cold water in a jar and cover.
2. Steep in the fridge for 12 to 24 hours.
3. Strain through a fine sieve or paper filter.
4. Serve over ice, diluted with water or milk. Keeps up to a week in the fridge.

09 Coffee Tonic



COFFEEPOLO COFFEE STUDIO

STYLE CAFE
GRIND COARSE (COLD BREW) CHICORY NONE

YOU NEED

100 ml tonic water · 60 ml cold brew · ice · orange slice

MAKE IT

1. Fill a glass with ice and add the tonic water.
2. Slowly pour the cold brew over the top.
3. Garnish with an orange slice. Do not stir, so the layers stay separate.

10 Coconut Cold Brew



COFFEEPOLO COFFEE STUDIO

STYLE KERALA TWIST
GRIND COARSE (COLD BREW) CHICORY NONE

YOU NEED

100 ml coconut water · 60 ml cold brew · ice

MAKE IT

1. Fill a glass with ice.
2. Add the coconut water.
3. Top with the cold brew and serve straight away.

11 Coffee Milkshake



COFFEEPOLO COFFEE STUDIO

STYLE	CAFE		
GRIND	FINE	CHICORY	OPTIONAL

YOU NEED

60 ml cold coffee · 200 ml cold milk · 1 scoop vanilla ice cream · 2 tsp sugar

MAKE IT

1. Put everything in a blender.
2. Blend until smooth and frothy.
3. Pour into a glass and serve right away.

12 Moka-Pot Cappuccino



COFFEEPOLO COFFEE STUDIO

STYLE	CAFE		
GRIND	FINE	CHICORY	80:20

YOU NEED

50 ml moka coffee · 100 ml milk

MAKE IT

1. Fill the moka pot base with hot water to the valve, add coffee to the basket and heat on low until it gurgles.
2. Warm the milk and froth it with a whisk or frother.
3. Pour 50 ml of coffee into a cup and spoon the froth on top.

13 Café Mocha



COFFEEPOLO COFFEE STUDIO

STYLE	CAFE		
GRIND	FINE	CHICORY	NONE

YOU NEED

1 tbsp cocoa · 1 tsp sugar · 50 ml strong coffee · 150 ml hot milk

MAKE IT

1. Mix the cocoa and sugar with a splash of hot milk to make a paste.
2. Add the strong coffee and the rest of the hot milk.
3. Stir well and serve.

14 French Press Café au Lait



COFFEEPOLO COFFEE STUDIO

STYLE	CAFE		
GRIND	COARSE	CHICORY	NONE

YOU NEED

30 g coffee · 500 ml hot water · hot milk

MAKE IT

1. Brew the coffee in the press for about 4 minutes, then press the plunger down slowly.
2. Pour half a cup of coffee.
3. Fill the rest of the cup with hot milk.

15 Moka-Pot Americano



COFFEEPOLO COFFEE STUDIO

STYLE	CAFE		
GRIND	FINE	CHICORY	NONE

YOU NEED

Moka coffee · hot water

MAKE IT

1. Fill the moka pot base with hot water to the valve and fill the basket with coffee.
2. Heat on low and take off the heat when it gurgles.
3. Pour into a cup and add hot water until it is as strong as you like.

16 Affogato



COFFEEPOLO COFFEE STUDIO

STYLE	CAFE		
GRIND	FINE	CHICORY	NONE

YOU NEED

1 scoop vanilla ice cream · 40 ml strong hot coffee

MAKE IT

1. Put the scoop of vanilla ice cream in a glass.
2. Brew the strong hot coffee.
3. Pour the coffee over the ice cream and serve straight away.