

EL ROCÍO CAFÉ / EL ROCÍO FARM

8 ways to enjoy El Rocío coffee

from our family farm



FAMILY RECIPES • COLOMBIA — SYDNEY

Coffee is also shared this way

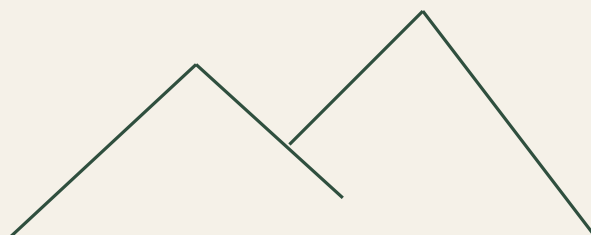
Eight recipes. One origin.

In our family, coffee is part of early mornings on the farm, long conversations with visitors and the simple moments that deserve to be enjoyed slowly.

Here are eight of our favourite ways to prepare El Rocío coffee: some traditional, others fresh and unexpected, all designed to celebrate the care that begins on our Colombian farm and reaches your cup.

With love,

The El Rocío family





RECIPE 01 / HOT

Café Bombón

INGREDIENTS

- 1 double espresso (60 ml) made with El Rocío coffee
- 30-40 ml sweetened condensed milk
- Ice, optional for a chilled version

METHOD

- 01** Pour the condensed milk into a clear glass.
- 02** Prepare a double espresso with El Rocío coffee.
- 03** Slowly pour it over the back of a spoon to keep the two layers distinct.
- 04** Stir just before drinking.

A TIP FROM OUR HOME

For a less sweet cup, start with 25 ml of condensed milk. A fruity coffee beautifully balances its creamy sweetness.



RECIPE 02 / HOT

Panela & Spiced Coffee

INGREDIENTS

- 18 g El Rocío coffee
- 250 ml water
- 15-20 g grated panela
- 1 small cinnamon stick
- 1 clove

METHOD

- 01** Gently heat the water with the panela, cinnamon and clove for 3 minutes; do not let it boil vigorously.
- 02** Remove the spices.
- 03** Brew the El Rocío coffee with the infused water using a filter or French press.
- 04** Serve immediately and adjust the panela to taste.

A TIP FROM OUR HOME

Use only one clove, as its aroma can easily take over. Pair it with a corn arepa or Colombian cheese bread.



RECIPES 03 / HOT

Classic Cortado

INGREDIENTS

- 1 espresso (30-40 ml) made with El Rocío coffee
- 30-40 ml dairy or plant-based milk

METHOD

- 01** Prepare a short, balanced espresso.
- 02** Heat and texture the milk to 55-60 °C, without creating thick foam.
- 03** Pour the milk over the espresso in a 1:1 ratio.
- 04** Serve in a small glass and enjoy straight away.

A TIP FROM OUR HOME

The milk should feel silky rather than foamy. No steam wand? Warm it, then briefly pump it in a French press.



RECIPE 04 / COLD

Homemade Cold Brew

INGREDIENTS

- 60 g El Rocío coffee, coarsely ground
- 600 ml cold filtered water
- Ice, to serve

METHOD

- 01** Combine the ground coffee and water in a clean jar.
- 02** Cover and steep in the fridge for 12 hours.
- 03** Strain first through a sieve, then through a paper or cloth filter.
- 04** Serve over ice; add a little water or milk if you prefer.

A TIP FROM OUR HOME

Do not squeeze the grounds while filtering, as this can add harsh flavours. Keep refrigerated and enjoy within 3 days.



RECIPE 05 / COLD

Coffee Tonic

INGREDIENTS

- 1 double espresso (60 ml) made with El Rocío coffee
- 120 ml chilled tonic water
- Ice
- 1 thin strip of orange peel, optional

METHOD

- 01** Fill a tall glass with ice.
- 02** Slowly add the tonic water to preserve the bubbles.
- 03** Pour the chilled or freshly brewed espresso over the back of a spoon.
- 04** Express the orange peel over the drink and stir gently before sipping.

A TIP FROM OUR HOME

Chill the glass first. A dry tonic lets the coffee shine and keeps the finished drink from tasting overly sweet.



RECIPE 06 / HOT + COLD

Affogato

INGREDIENTS

- 1 scoop of good-quality vanilla ice cream
- 1 espresso (30-40 ml) made with El Rocío coffee
- Cocoa or toasted almonds, optional

METHOD

- 01** Place the ice cream in a chilled glass or cup.
- 02** Prepare the espresso just before serving.
- 03** Pour it over the ice cream at the table.
- 04** Enjoy immediately, combining coffee and cream in every spoonful.

A TIP FROM OUR HOME

A chilled glass slows the melting. For extra contrast, add a tiny pinch of sea salt to the ice cream before the espresso.



RECIPE 07 / COLD

Dalgona Coffee

INGREDIENTS

- 2 tbsp El Rocío instant coffee*
- 2 tbsp sugar
- 2 tbsp hot water
- 180 ml cold milk
- Ice

METHOD

- 01** Whisk the instant coffee, sugar and hot water for 4-6 minutes, until thick and fluffy.
- 02** Add ice and milk to a tall glass.
- 03** Spoon the whipped coffee over the top.
- 04** Stir well before drinking.

A TIP FROM OUR HOME

**Classic Dalgona foam requires instant coffee. If El Rocío is not available as instant coffee, make the foam with another instant coffee and add a chilled shot of El Rocío to retain the flavour of our farm.*



RECIPE 08 / SPECIAL

Coconut Milk Coffee Granita

INGREDIENTS

- 200 ml brewed El Rocío coffee, chilled
- 120 ml coconut milk
- 1-2 tsp liquid panela syrup or honey
- 1 cup ice
- Toasted coconut, optional

METHOD

- 01** Brew the coffee slightly stronger than usual and allow it to cool.
- 02** Blend the coffee, coconut milk, panela and ice in short pulses.
- 03** Stop when it reaches a granita texture, before it becomes liquid.
- 04** Serve immediately and finish with toasted coconut.

A TIP FROM OUR HOME

Freeze some of the coffee into ice cubes for a bolder flavour that will not become watery. A pinch of cinnamon is lovely too.



FROM OUR LAND TO YOUR CUP

Every cup carries a piece of our farm.

Thank you for bringing El Rocio into your home.
Our family grows, harvests and cares for every bean
so you can enjoy coffee with a story and a true origin.

@fincaelrociocol

Coffee grown in Colombia, shared in Colombia and Sydney.

elrociolfarm.com

Keep discovering new ways to enjoy El Rocio Coffee.