

ESPRESSO TONIC

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에스프레소 토닉

- 2 ounces espresso (double shot)
- Ice cubes
- 4 ounces high-quality tonic water (such as Fever-Tree)
- $\frac{3}{4}$ ounce Orange Simple Syrup (recipe follows)
- 1 rosemary sprig, for garnish
- 1 thin orange wheel, for garnish

1. Make the espresso however you desire. A good-quality

at-home espresso machine is the best option, though

this recipe will work fine with a Nespresso or other

push-button machine. This step needs to be done first

so the espresso can cool for at least 5 minutes. This also

degases the coffee, which helps smooth out the flavor.

2. Fill a rocks glass with ice. Pour the tonic water over the

ice and stir in the simple syrup.

3. Carefully pour the cooled espresso over the iced

tonic water without mixing. It's helpful to have either

a measuring cup or a spoon to help gently float the

espresso on top. Beware: If you pour in the espresso

willy-nilly, the gases in the espresso may interact with

the carbonation of the tonic and cause the drink to fizz

and erupt like a volcano in a science experiment.

4. Garnish with rosemary and orange wheel.

Orange Simple Syrup

오렌지 시럽

- ½ cup sugar (preferably Demerara)
- ½ cup water
- ½ cup fresh orange juice

MAKES 1 CUP

In a small saucepan, combine the sugar and water over low heat and heat, stirring occasionally, until the sugar is fully dissolved. Remove from the heat and allow to cool for 10 minutes, then add the orange juice and mix well. Cover and refrigerate until cold before using. It will keep in the refrigerator for up to 1 month.