

Scotsman

COFFEE INSPIRATIONS

MAKE
ICE
COOL



Scotsman®

COFFEE INSPIRATIONS

MAKE
ICE
COOL

Ice Cold Confidence

At Scotsman, we have a passion for coffee.
Whatever style appeals to you – brewed,
dripped, filtered, pressed, blended, shaken,
stirred and more – we believe it should
always be perfectly prepared and presented.





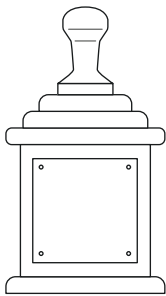
Recognized as a point of excellence

Scotsman is an exclusive sponsor for World Coffee Events (WCE). We are a Gold Sponsor for the World Barista Championship (WBC) and the World Coffee in Good Spirits (WCIQS) as well as a dedicated participant of All Stars and major local and regional coffee events.





Stirring Spirits



2016
WCIGS
World Champion

2019
WBC
Runner-Up

“ *Hi, my name is Michalis Dimitrakopoulos and I am Scotsman Brand Ambassador!* ”

Scotsman team is proud to support Michalis as our brand ambassador.

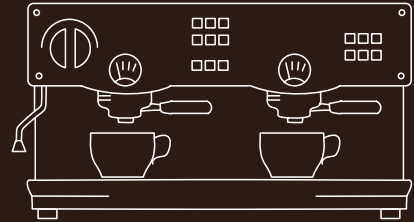
As Michalis shares his knowledge and techniques, he is a strong proponent of ice culture and product knowledge. Naturally, for a person of his talents, Michalis insists on using only the best ingredients and tools, and Scotsman ice is essential.

Which brew are you?

Type of Extraction and Grinding

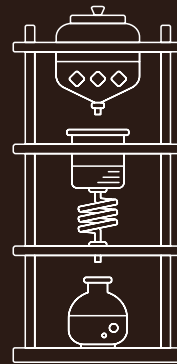
01

Coffee Machines
(fine ground coffee)



02

Cold Brew
(medium ground coffee)



03

Filter Brew
(coarse ground coffee)



**Coffee Final
Product**

**Espresso Brew
Latte Art
Ice Coffee**

Base for blends and smoothies

**Origins
Ice Coffee**

Base for coffee mixology

**Origins
Ice Coffee**

Normal Brew and Cold Drips



Expand your knowledge

“

Cold brew extracts the pure essence of coffee and, therefore, good quality ice is key to creating my favourite cold brew recipes.

I enjoy using Scotsman ice. The quality and hardness is amazing. It's crystal clear, pure and long-lasting.

”







A world of Expertise

“

I'm in love with coffee. I like to enhance the taste of coffee and create something new, working with the natural flavor of the coffee. It's important to focus on the natural coffee nuance instead of adding artificial tastes.

”

There is a world of possibilities when it comes to enjoying coffee. To capture the spirit of creativity and diversity of coffee tastes, we have assembled an enticing collection of coffee recipes from around the globe. What you will discover inside is an incredible range of flavor combinations and techniques that will extend your coffee knowledge and menu options. And yes, be sure to rely on our range of Scotsman ice styles to make the ideal beverage every time.





Asia

Noted for its exotic tastes, whether the bite of ginger, or the smoothness of coconut milk.



Africa

The cradle of the Kawa where strong aromas prevail, zesty flavors and creative pours.



Europe

Leans towards more decadent flavours with winter aromas, cinnamon and rich lattes.



North America

A greater accent on lattes and coffee blends.

Scotsman ice is the go-to choice for beverage professionals, baristas, mixologists and bartenders.





Fundamentals

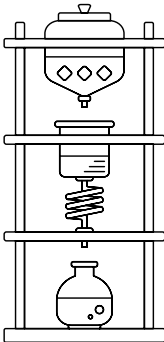
by Michalis Dimitrakopoulos

01

Cold Brew Preparation

TOOL

Cold brew
tower



- 1 part coffee
- 5 parts water
- 5 parts ice

Serve in an old fashioned glass with the XL Scotsman Gourmet Ice.



Fundamentals

by Michalis Dimitrakopoulos

02

Cold Drip Preparation

TOOL

Chemex



18 gr coffee

(filter coffee ground)

120 gr water brew

@ temperature 93°C

**160 gr Medium Scotsman
Gourmet Ice**

on the bottom of the Chemex

Put the Medium Gourmet Ice cubes on the bottom of the Chemex. Soil the paper filter with warm water, then put the coffee on the filter. Pour the water on the coffee.



Scotsman®

Coffee Recipes

ICE
IS
US

Coffee and Tonic

*Adding coffee to the traditional gin & tonic formula.
A classic recipe that can be used as a starting point for many
variations, adding different flavors and ingredients...
So let your inspiration run free!*

30 ml Gin
15 ml Cold brew coffee
Tonic water
Scotsman Medium
Gourmet Ice

TOOLS
Barspoon

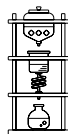
GLASS
Collins

GARNISH
Lemon

Fill a glass with Scotsman
Medium Gourmet Ice.
Stir to chill the glass, add the
coffee and gin, stir to chill,
then top with tonic water.

If needed, add more ice.
Twist a lemon peel over the
top of the drink and use as a
garnish.

Type of extraction:
Cold Brew



Type of ice:
**Scotsman Medium
Gourmet Ice**



Ladies' Dirty Cold Brew



When we are adding dairy products and syrups to cold brew, we have a "dirty" cold brew - the possible combinations are almost countless. We selected this gentle variation with milk, almond syrup and cocoa powder.

1 Scotsman XL Gourmet Ice
30 ml Cold brew coffee
15 ml Full cream milk
Almond syrup - add to taste

GLASS
Old Fashion
GARNISH
Dark cocoa powder to taste

Drop your Scotman XL Gourmet cube first, add the cold-brew coffee and syrup on the top.

Finish by slowly pouring the full cream milk.
Garnish with dark cocoa powder.

Type of extraction:
Cold Brew



Type of ice:
**Scotsman
XL Gourmet Ice**



Cowboy Style Cold Brew

*A variation of the dirty cold-brew for the tough ones...
Cold brew is a perfect match also for mixing dairy products
and alcohol. Here we are using the classical cow-boy booze,
softened by condensed milk.*

250 ml Cold brew coffee
25 ml Jack Daniels
50 ml Condensed milk
50 ml Full cream milk
Scotsman Small Gourmet
Ice

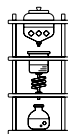
TOOLS
Shaker

GLASS
Plastic mug

Pour the condensed milk and the full cream milk into the shaker. Shake in order to have the two liquids to combine, then add the whiskey and continue the shaking.

Fill a large mug with Scotsman Small Gourmet Ice, pour your cold-brew coffee, add the milk and whiskey mix, stir with a straw and... enjoy!

Type of extraction:
Cold Brew



Type of ice:
**Scotsman Small
Gourmet Ice**



Ginger Coffee



Here comes another refreshing, sparkling beverage where the cold brew base is enriched with the exotic flavors of juniper berries and ginger - you can skip the sugar syrup for a lighter, guilt-free version.

15 ml Cold brew coffee
100 ml Tonic water
5 ml Sugar syrup
4 Juniper berries
2 Ginger sticks
Scotsman Half Dice Ice

GARNISH

Juniper berries and ginger

Fill a highball glass with Scotsman Half Dice Ice, add the sugar syrup, mix with tonic water.

Pour carefully your cold-brew, stir with a straw and serve. Garnish with juniper berries and ginger.

Type of extraction:
Cold Brew



Type of ice:
Scotsman Half Dice Ice



Cherry Cold Brew

In this recipe we are adding the bitter-sweet mix of a cherry lemonade to our cold brew. Best match for this thirst-quencher drink is Scotsman Nugget Ice, which will also layer the different colors of the ingredients.

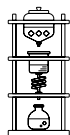
250 ml Cherry syrup
375 ml Lemonade
200 ml Cold brew coffee
200 ml Water
Scotsman Nugget Ice

GARNISH
Cherry bites

Prepare 200 ml cold-brew coffee and dilute this with 200 ml water.
Pour the lemonade and cherry syrup in a jug and mix with a stirrer.
Fill up a tall glass with Scotsman Nugget Ice and cherry bites.

Pour 150 ml of cherry lemonade and 100 diluted cold brew coffee in each glass, stir to mix the ingredients and enjoy!

Type of extraction:
Cold Brew



Type of ice:
Scotsman Nugget Ice



Coffee Alabama Slammer

Another alcoholic drink using cold brew as a base and enriching it with the fresh notes of grenadine syrup and the citrus-like tones of orange juice. Nugget Ice is the perfect complement to this drink.

30 ml Gin
15 ml Cold brew coffee
15 ml Southern Comfort
200 ml Grenadine (or sherry) syrup
Orange juice (to taste)
Scotsman Nugget Ice

TOOLS

Shaker

GARNISH

Orange slice and two cherries

Shake all the ingredients vigorously, pour the mix in a medium tumbler or Collins glass filled up with Scotsman Nugget Ice, top up with orange juice (optional).

Garnish with an orange slice and two cherries.

Type of extraction:
Cold Brew



Type of ice:
**Scotsman
Nugget Ice**



Cold Brew Lemonade

*Fresh cold brew coffee + fresh cold lemonade = double fresh & cold!
In this typical summer drink the zesty, citrus-like aromas of the lemonade
are mixed with the dark, acidic aromas of the cold brew.*

30 ml Cold brew coffee
30 ml Lemonade
Scotsman Nugget Ice

Fill the glass with Scotsman Nugget Ice, pour the cold brew coffee and lemonade into the glass, stir well. Using Scotsman Nugget Ice will help you layer the drink:

pour the lemonade first and then the cold brew coffee gently on top of it.

Type of extraction:
Cold Brew



Type of ice:
**Scotsman
Nugget Ice**



Coffetail No.51

The Ultimate Coffee Cocktail

For happy hour, consider brewing the Coffetail No. 51 - an innovative cocktail made with vodka, ginger ale and cold brew coffee. The fresh mint and sliced lemon garnish will add to the freshness. Recipe courtesy of Lavazza.

90 ml Ginger ale
60 ml Cold brew coffee concentrate
20 ml Vodka
1 Splash Grand Marnier
1 Splash simple syrup
Sliced lemon, orange, or cucumber

Maraschino cherries
Scotsman Half Dice Ice

GARNISH
Fresh mint

Fill a large glass with Scotsman Half Dice Ice. In a shaker, combine cold brew coffee, Grand Marnier, vodka and syrup; pour over the ice and top with ginger ale.

Decorate with wheels or slices of orange and/or lemon. Skewer cherries and cucumber wedge. Garnish with mint.

Type of extraction:
Cold Brew



Type of ice:
Scotsman Half Dice Ice



Siciliano

With this cocktail you will enjoy the typical aromas of Southern Italy. The orange wheel and Amaro Averna are two icons of the beautiful island of Sicily. Club Soda will add the sparkling effect.

60 ml Italian sweet vermouth
45 ml Amaro Averna
45 ml Strong cold-brew coffee
30 ml Simple syrup
Club soda
Scotsman Medium Gourmet
Ice

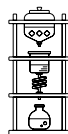
GARNISH

Orange wheel

Mix vermouth, amaro, coffee, and simple syrup in a tumbler. Add Scotsman Medium Gourmet Ice to fill and top off with club soda.

Garnish with orange wheel.

Type of extraction:
Cold Brew



Type of ice:
**Scotsman Medium
Gourmet Ice**



Coffee Old Fashioned



An old but golden classic recipe based on cold brew and whiskey. Here Scotsman Medium Gourmet Ice is used both in the preparation and the serving. The bitter and the lemon peel add a zesty touch.

60 ml Cold brew coffee
30 ml Bourbon or rye whiskey
10 ml Simple syrup
1 Dash of bitters
1 Piece of lemon peel
Scotsman Medium Gourmet Ice

TOOLS

Shaker

GARNISH

Garnish with lemon peel, optional

Combine coffee, bourbon, simple syrup, and bitters in a shaker and fill with ice. Stir with a bar spoon for 30 seconds and strain into a rocks glass filled with

Scotsman Medium Gourmet Ice. Twist lemon peel over the drink and rub around the rim of the glass.

Type of extraction:
Cold Brew



Type of ice:
Scotsman Medium Gourmet Ice



Makato Sunset

Amarula cream is a South African Icon. It adds a unique African twist to classic cocktails. In this simple yet refreshing recipe Scotsman Nugget Ice is the perfect complement to the blend of Amarula, coffee and milk.

30 ml Amarula cream
30 ml Cold brew coffee
100 ml Milk
Scotsman Nugget Ice

TOOLS
Shaker

Combine Amarula, coffee and milk in a shaker. Fill a tall glass with Scotsman Nugget Ice and pour the mix, stir with a bar spoon and enjoy!

Type of extraction:
Cold Brew



Type of ice:
**Scotsman
Nugget Ice**



Highway Star

A surprisingly refreshing cold brew based alcoholic drink where the sparkling effect of Ginger Ale is blended with the citric aroma of fresh lemon juice. Use Scotsman Gourmet ice to make it perfect.

50 ml Cold brew coffee
100 ml Ginger ale
20 ml Lemon juice
20 ml Sugar syrup (optional)
Scotsman Medium Gourmet Ice

GLASS
Old Fashion
GARNISH
Mint leaves and lemon wedge

Mix all the ingredients in a large glass, add Scotsman Medium Gourmet Ice, garnish with mint leaves and lemon wedge and... enjoy!

Type of extraction:
Cold Brew



Type of ice:
Scotsman Medium Gourmet Ice



I-Cee Coconuts

Let us move to Asia now for a coconut water based recipe, mixed with fresh mint leaves and lime. All these exotic ingredients make a perfect match to our cold brew coffee base, resulting in a refreshing beverage.

50 ml Cold brew coffee
100 ml Coconut water
Fresh mint leaves
Fresh lemon
Scotsman Medium Gourmet
Ice

TOOLS
200 ml bottle

Put the mint leaves into a 200 ml bottle, full of Scotsman Medium Gourmet Ice. Squeeze fresh lemon juice into the cup, add coconut water and coffee.

Pour all ingredients into the bottle, mix and enjoy.

Type of extraction:
Cold Brew



Type of ice:
**Scotsman Medium
Gourmet Ice**



Govinda Chai Coffee



This recipe combines freshly ground coffee beans and chai spices – they are ground together in order to blend the different aromas and flavors. So here we need a coffee grinder, and a mix of fresh spices.

12 Whole cardamom pods
8 Whole cloves
8 Whole black peppercorns
2 or 3 Cinnamon sticks
½ Nutmeg
Half a cup coffee-beans

Milk
Scotsman Medium Gourmet
Ice

GARNISH

Nutmeg powder
and a cinnamon stick

Grind the coffee beans along with the spices. Pour the powder into your brewer with the amount of water to obtain a full pot of coffee.

Put Scotsman Medium Gourmet Ice in a mug, pour the drink, add your favourite sweetener (optional) and top up with milk. Garnish with some nutmeg powder and a cinnamon stick.

Type of extraction:
Cold Drip



Type of ice:
**Scotsman Medium
Gourmet Ice**



Thai Oliang Iced Coffee

One of the most popular drinks in Thailand is definitely the Thai Iced Coffee or “Oliang”. The “O” stands for black and “Liang” translates to iced or cold; best known as “black iced coffee”. Sawadee!

4 Tablespoons Oliang coffee mix
1 Cup boiling water
1 Tablespoon white sugar
1 Tablespoon condensed milk
Scotsman Medium Gourmet Ice

Put 5 Medium Gourmet cubes in the chemex, prepare the paper filter and add the Oliang coffee mix. Pour the boiling water onto the vessel. As it cools, add the sugar and stir until it dissolves.

Fill a tall glass with Scotsman Medium Gourmet Ice, pour the drink and top with the condensed milk.

Type of extraction:
Cold Drip



Type of ice:
**Scotsman Medium
Gourmet Ice**



Daniel's Cafè con Hielo



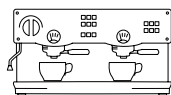
Spaniards love the combination of hot espresso coffee and the solid Scotsman Gourmet Ice. Thanks to its compact shape and reduced contact surface, Scotsman Gourmet cubes will refresh the drink without watering it down.

1 Double espresso
Sweetener to taste
Scotsman Medium Gourmet
Ice

In a large glass drop 3-4 Scotsman Medium Gourmet cubes - the die-hard though will demand a single XL cube... pour your double espresso, sweetened as per your taste.

Stir for a few seconds and... *aproveche!* (which is the Spanish for "enjoy").

Type of extraction:
Cold Brew



Type of ice:
**Scotsman Medium
Gourmet Ice**



Caffè Shakerato

This simple and refreshing drink can be enjoyed any time of the day. We are using Scotsman Half Dice cubes for the preparation and the coffee is served straight, keeping the ice cubes in the shaker by the means of a strainer.

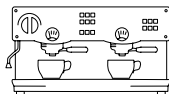
1 Double espresso
Sugar or sweetener to taste
(optional)
Scotsman Half Dice Ice

TOOLS
Shaker

Fill up the shaker with Scotsman Half Dice cubes. Pour the double espresso into the shaker and add a sweetener of your choice (optional), close it and shake vigorously for 10-15 seconds.

Open the shaker and pour the drink into a glass cup with a strainer. It is proven that an ocean view will add to the tasting experience of this simple yet enjoyable drink.

Type of extraction:
Espresso



Type of ice:
**Scotsman Half Dice
Ice**



Double Choco Trouble

Espresso is the base for this hymn to indulgence - we are going to need a blender for this preparation, and as always with blending Scotsman Half Dice cubes will grant the best texture to the drink.

80 ml Milk

1 Single espresso

3 Pumps chocolate syrup

2 Scoops vanilla frappe powder

Scotsman Half Dice Ice

GARNISH

Whipped cream, chocolate chips, and cocoa powder

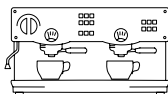
TOOLS

Blender

Place all the ingredients in a blender with Scotsman Half Dice cubes. Blend until you get the desired texture and pour in a glass.

Garnish with whipped cream, chocolate chips and cocoa powder... indulge!

Type of extraction:
Espresso



Type of ice:
Scotsman Half Dice Ice



Chocolate Triumph



Here Scotsman Half Dice cubes are used in the preparation of the beverage as well as the serving. This frappe balances the bitterness of espresso coffee with the sweet aromas of vanilla and chocolate.

2 Pumps chocolate syrup
2 Pumps vanilla syrup
2 Shots espresso
Milk
Whipped cream
Scotsman Half Dice Ice

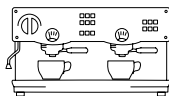
TOOLS
Shaker

GARNISH
Chocolate nuggets,
coffee beans, cocoa
powder

In a cocktail shaker, add two pumps of chocolate syrup, four pumps of vanilla syrup and a double shot of espresso. Add ice to the shaker and shake until cold. Fill the cup to the top with ice.

Pour the espresso mixture over ice. Fill to top with milk. Top with whipped cream, chocolate nuggets, coffee beans and cocoa powder. Enjoy!

Type of extraction:
Espresso



Type of ice:
Scotsman Half Dice Ice



Stu's Makhato Sunset

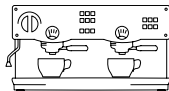
A variation of the Makhato Sunset, always using Amarula as the main ingredient, this is a version for the tough guys. So we are trading milk with whiskey here and Nugget ice with Large Gourmet cubes.

30 ml Amarula cream
1 Double espresso
15 ml Whiskey
Whipped cream (optional)
Scotsman Large Gourmet
Ice

GARNISH
Cocoa powder

Put a couple of Scotsman Large Gourmet cubes in a glass, pour all the ingredients and stir with a bar spoon. You may want to add some whipped cream and garnish with cocoa powder. Enjoy!

Type of extraction:
Espresso



Type of ice:
**Scotsman Large
Gourmet Ice**



The Iced (Cream) Coffee



For this recipe we need a Chemex, the iconic hourglass-shaped glass flask. Chemex was invented in 1941 by Peter Schlumbohm and it is included in the collection of the Museum of Modern Art in New York City.

600 ml Water at 89°C
1 Scoop of vanilla ice cream
38 g Properly ground coffee

Scotsman Medium Gourmet
Ice

Rinse the Chemex and filter with hot water to remove any paper taste from the filter and to pre-heat the vessel. Remove the filter and add one scoop of your favourite vanilla ice cream. Put the filter back on the Chemex, place ground coffee in the filter. Pour 100

ml of water for the first 45 seconds. Continue to pour 500 ml of water. Let it rest for 3 minutes, then dispose of the filter. Pour the drink into a tall glass filled with three Medium Gourmet cubes and enjoy!

Type of extraction:
Cold Drip



Type of ice:
**Scotsman Medium
Gourmet Ice**



Caramel-Nilla Coffee Treat

Caramel is a very popular match for coffee and milk based smoothies. Here comes a light variation, using almond milk and vanilla, perfect for summer or anytime you want to treat yourself - guilt free!

500 ml Filter coffee (cold)
250 ml Almond milk
1 Tablespoon caramel syrup
2 Tablespoons french vanilla
flavored non-dairy creamer
1 Single serve individual

packet of artificial sweetener
Scotsman Half Dice Ice

TOOLS
Blender

Combine all ingredients
in to the blender with
Scotsman half dice ice and
blend on high for 45-60
seconds.
Pour into a tall glass, garnish
with caramel syrup and enjoy!

Type of extraction:
Cold Drip



Type of ice:
**Scotsman Half Dice
Ice**



Coffee Spritz

Re-visiting an old classic Italian icon is always a risky task. Here tradition meets with the new tendencies and opens up for new experiences. So the question is: are you ready to redefine your standards?

25 ml Aperol
25 ml Cold espresso
25 ml Prosecco
75 ml Orange juice
1 Orange slice

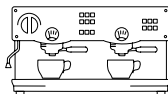
Scotsman Medium Gourmet Ice

TOOLS
High ball glass

GARNISH
An orange zest

Put the Scotsman Gourmet cubes in the glass, add the Aperol and the orange slice. Add Prosecco and orange juice. Stir the ingredients, then add the cold espresso. Garnish with an orange zest and enjoy!

Type of extraction:
Espresso



Type of ice:
Scotsman Medium Gourmet Ice



Slow Cheeta Smoothie



Coconut is a flavor that we immediately associate to exotic regions and tropical visions. Here is a mouth-watering - yet surprisingly light - smoothie, where filter coffee is blended with coconut milk.

80 ml Filter coffee
240 ml Milk
4½ Teaspoon cream of coconut (or coconut milk for a lighter version)
2 Tablespoons sweetened flaked coconut

Scotsman Half Dice Ice

TOOLS
Multi-speed blender

Place all ingredients into your blender and secure lid.
Start blending at the minimum speed and slowly increase speed to max.
Blend for 40 seconds or until desired consistency is reached.

Type of extraction:
Cold Drip



Type of ice:
Scotsman Half Dice Ice



Espresso martini



Here Scotsman Half Dice cubes are used in the preparation of the beverage as well as the serving. This frappe balances the bitterness of espresso coffee with the sweet aromas of vanilla and chocolate.

100g Caster sugar
50 ml Vodka
2 tbsp Coffee liqueur
2 tbsp Espresso
3 Coffee beans to garnish
Scotsman Gourmet Ice

TOOLS
Shaker

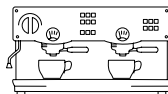
GARNISH
Coffee beans

Put the sugar and 100ml water in a pan and heat gently, stirring, until the sugar dissolves. Cool. This will make more than you need but will keep in the fridge for a couple of weeks.

Put a handful of Scotsman Gourmet cubes into a cocktail

shaker followed by the vodka, coffee liqueur, hot espresso and 25ml of the sugar syrup. Shake vigorously for at least 15-30 seconds. Strain into a chilled martini or coupe glass and garnish with the coffee beans before serving.

Type of extraction:
Espresso



Type of ice:
**Scotsman Medium
Gourmet Ice**



Chocolate Espresso Martini

A variation of the Makhato Sunset, always using Amarula as the main ingredient, this is a version for the tough guys. So we are trading milk with whiskey here and Nugget ice with Large Gourmet cubes.

50 ml Chilled espresso
50 ml Amaro Averna
25 ml Coffee liqueur
25 ml Chocolate syrup
Scotsman Large Gourmet Ice

TOOLS
Shaker

GARNISH
3 Coffee beans

Chill a Nick & Nora glass with Scotsman Gourmet Ice ice and set aside.

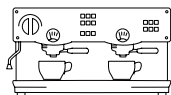
Brew a shot of espresso, and pour into a shaker over Scotsman Gourmet ice.

Quickly strain the ice out to avoid dilution.

Add the amaro and liqueur to the shaker, add Scotsman Gourmet ice, and shake vigorously to foam the espresso.

Strain into a chilled Nick & Nora glass, garnish with 3 coffee beans.

Type of extraction:
Espresso



Type of ice:
Scotsman Medium Gourmet Ice



The Bold Greek



30 ml Fennel syrup*
30 ml Grec ozo
30 ml Coffee liqueur
Scotsman Medium Gourmet
Ice

GARNISH
Orange slice

Fill a stemless wine glass
with Scotsman Gourmet ice,
mix the ingredients, and stir.
Garnish with an orange slice.

Type of extraction:
Cold Brew



Type of ice:
**Scotsman Medium
Gourmet Ice**



Vanilla Latte Cocktail (Cold brew)

50 ml Cream liqueur
25 ml Vanilla vodka
50 ml Chilled Cold Brew
Coffee
Scotsman Nugget ice

In an highball glass filled with Scotsman Nugget ice, build the ingredients by pouring the cream liqueur then vodka, and topping it off with coffee. Stir well., serve and enjoy!

Cold Brew Caipirinha

1/2 Lime
1/2 tbs Cane sugar
25 ml Cold brew
60 ml Cachaca

Press the lime and the sugar our the ingredients into a highball glass, add the Cold Brew and the Cachaca, stir, fill up the glass with Scotsman Nugget ice.

Type of extraction:
Cold Brew



Type of ice:
**Scotsman
Nugget Ice**



Wake the Dead Tequila Shooter

25 ml Coffee liqueur
25 ml Tequila
25 ml Espresso

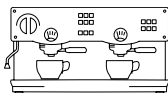
TOOLS
Shaker

Pour the ingredients into a cocktail shaker filled with Scotsman Medium Gourmet ice cubes.

Shake well, strain into two shot glasses.

Serve and enjoy!

Type of extraction:
Espresso



Type of ice:
**Scotsman Medium
Gourmet Ice**



Espresso Daiquiri

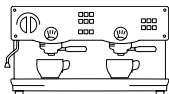
50 ml Havana Club Rum
25 ml Espresso coffee
10 ml Sugar syrup

TOOLS
Shaker

In a shaker, combine all ingredients with Scotsman Gourmer Medium Cubes, shake vigorously and fine-strain into a chilled Coupe Glass.

Press the lime and the sugar our the ingredients into a highball glass, add the Cold Brew and the Cachaca, stir, fill up the glass with Scotsman Nugget ice.

Type of extraction:
Espresso



Type of ice:
**Scotsman
Nugget Ice**



Paloma Negra

Choc-Orange Coffee Vodka



30 ml Cold brew coffee
30 ml Mezcal or Tequila
30 ml Grapefruit Syrup
Scotsman Dice Cubes
Soda to top
Grapefruit Wedge

60 ml Coffee Liqueur
15 ml Crème de Cacao
15 ml Vodka
15 ml Freshly made espresso
Scotsman Dice Cubes
Fresh Orange Peel

GARNISH

Grapefruit wedge

TOOLS

Shaker

GARNISH

Orange peel

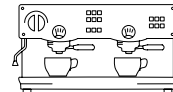
Salt rim the glass, add plenty of Scotsman Dice Cubes, combine all ingredients, top with soda and garnish with a grapefruit wedge,

Add all ingredients into a Shaker, add Scotsman Dice Cubes, shake vigorously, strain into a chilled Coupe Glass, garnish with the orange peel.

Type of extraction:
Cold Brew



Type of extraction:
Espresso



Type of ice:
**Scotsman Dice
Cube Ice**



Type of ice:
**Scotsman Dice
Cube Ice**



Cold Brew Spritz



- 15** ml Cold brew coffee
- 15** ml Campari
- 15** ml Soda
- 60** ml Prosecco
- Scotsman Half Dice Cubes
- Grapefruit wedge

GARNISH

Orange wheel and a rosemary sprig

Add all ingredients into a wine glass, add Scotsman Half-Dice Cubes, stir, garnish with an orange wheel and a rosemary sprig.

Acapulco Storm

- 25** ml Dark Rum
- 25** ml Tequila
- 2** tbs Freshly brewed espresso
- Scotsman Medium Gourmet Cubes
- Ginger Beer to top

Fill a highball glass with Scotsman Medium Gourmet ice and pour in the rum and tequila. Stir then top with ginger beer. Slowly pour in the espresso.

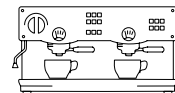
Type of extraction:
Cold Brew



Type of ice:
Scotsman Half Dice Ice



Type of extraction:
Espresso



Type of ice:
Scotsman Medium Gourmet Ice



Cold Brew Coffee & Whiskey Cocktail



El Cafecito

- 60 ml** Cold brew coffee
- 30 ml** Whiskey
- 30 ml** Heavy cream
- 15 ml** Maple syrup
- Scotsman Medium Gourmet Cubes
- Ground cinnamon

TOOLS
Shaker

In a cocktail shaker filled up with Scotsman Gourmet Medium dice, add all of the ingredients (except the cinnamon); shake until the shaker is frosty (about 10 seconds) Strain into a drinking glass and top with cinnamon.

- 40 ml** Dark Rum
- 15 ml** Coffee liquer
- 15 ml** Licor 431
- 15 ml** Cold Brew Coffee
- Scotsman Large Gourmet Cubes
- Chocolate Syrup (optional)

TOOLS
Shaker

In a shaker, add all the ingredients, shake vigorously, then pour into a rocks glass with a Scotsman Gourmet Large ice cube.

Type of extraction:
Cold Brew



Type of ice:
**Scotsman Medium
Gourmet Ice**



Type of extraction:
Cold Brew



Type of ice:
**Scotsman Large
Gourmet Ice**



Coffee Black Russian



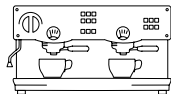
50 ml Vodka
25 ml Coffee Liqueur
2 tbs Freshly brewed
espresso
Scotsman Medium Gourmet
Cubes
Chilled Cola to top (optional)
1 Maraschino Cherry

GARNISH
Maraschino cherry

Put the vodka and the coffee
liqueur into a tumbler filled
with Scotsman Gourmet ice
and stir gently for 30 secs -
1min.

Add the cherry and serve.
Top with a splash of chilled
cola if you prefer a longer
drink.

Type of extraction:
Espresso



Type of ice:
**Scotsman Medium
Gourmet Ice**



Jazzed Up



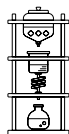
40 ml Cognac
15 ml Grand Marnier
15 ml Amaro
15 ml Cold Brew Coffee
15 ml Demerara Syrup
Scotsman Medium Gourmet
Cubes

TOOLS
Shaker

GARNISH
2 / 3 Coffee beans

Combine ingredients and shake vigorously. Strain into a brandy snifter filled up with Scotsman Medium Gourmet ice and garnish with 2-3 coffee beans.

Type of extraction:
Cold Brew



Type of ice:
**Scotsman Medium
Gourmet Ice**



Cold Brew Cabana

40 ml Havana Club Anejo Clasico Rum
10 ml Coffee liquer
15 ml Lemon Juice (freshly squeezed)
15 ml Pineapple Juice (freshly pressed)
15 ml Cold brew coffee
Scotsman Dice Cubes

TOOLS
Shaker

GARNISH
Banana chip

Shake all ingredients together with Scotsman Medium Gourmet ice and strain into a coupe glass. Garnish with a banana chip.

Type of extraction:
Cold Brew



Type of ice:
Scotsman Dice Ice



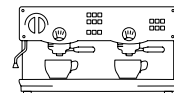
Affogato Cocktail

45 ml Prosecco grappa
15 ml Coffee liquer
15 ml Crème di Cacao
30 ml Hot Freshly Made Espresso Coffee
1 ml Vanilla ice cream
Scotsman Dice Cubes

GARNISH
3 Coffee beans

Blend all ingredients with three Scotsman Dice Cubes, serve in a coupe glass, garnish with three coffee beans.

Type of extraction:
Espresso



Type of ice:
Scotsman Dice Ice



Voodoo Doll

Cold Brew Absinthe



- 50 ml** Bourbon Whiskey
- 10 ml** Coffee liquer
- 15 ml** Lemon Juice (freshly squeezed)
- 15 ml** Pineapple Juice (freshly pressed)
- 15 ml** Cold brew coffee
- Scotsman Dice Cubes

TOOLS
Shaker

Shake all ingredients with Scotsman Dice Cubes, fine strain into a chilled coupe glass, garnish with cream (optional).

- 30 ml** Absinte
- 30 ml** Coffee liquer
- 30 ml** Freshly Made Espresso Coffee
- Scotsman Dice Cubes

TOOLS
Shaker

GARNISH
Star Snise

Shake all ingredients with Scotsman Dice Cubes, fine strain into a chilled coupe glass, garnish with a star anise.

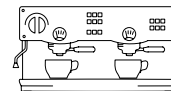
Type of extraction:
Cold Brew



Type of ice:
Scotsman Dice Ice



Type of extraction:
Espresso



Type of ice:
Scotsman Dice Ice



Essaouira



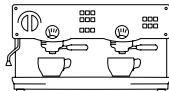
45 ml Bacardi Carta Blanca
Light Rum
10 ml Fernet Branca
10 ml Chocolate Cream
Liqueur
25 ml Freshly made Espresso
Coffe
2 tbs Caster sugar
Scotsman Dice Cubes

TOOLS
Shaker

GARNISH
Mint

Combine all ingredients into a shaker with Scotsman Dice Cubes, shake vigorously and fine strain into a chilled coupe glass, garnish with a mint sprig.

Type of extraction:
Espresso



Type of ice:
Scotsman Dice Ice



Scotsman®

Signatures

by Michalis
Dimitrakopoulos

ICE
IS
US





Scotsman

MICHALIS
DIMITRAKOPOULOS

for

Scotsman



Coffee Negroni

20 ml Campari
25 ml Gin
20 ml Red vermouth
20 ml Cold brew
Scotsman Gourmet Ice for
the preparation

GARNISH

A peel of orange

Pour all ingredients in a
mixing glass with Scotsman
Gourmet Ice (any size) and
stir 40 times.
Serve in an old fashioned
glass with Large Gourmet Ice.

Type of extraction:
Cold Brew



Type of ice:
**Scotsman
Large Gourmet Ice**



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Asia

10 ml Ginger syrup
15 ml Passion fruit
15 ml Vanilla syrup
40 ml Rum
10 ml Cold brew

Put all the ingredients in the shaker. Shake with Scotsman Medium Gourmet Ice, then strain in a tall glass filled up with Nugget Ice and enjoy!

Scotsman Medium
Gourmet Ice for the
preparation (mixing
glass stir) and
Nugget Ice for the
presentation

TOOLS
Shaker

Type of extraction:
Cold Brew



Type of ice:
**Scotsman Medium
Gourmet Ice
Nugget Ice**



MICHALIS
DIMITRAKOPOULOS

for

Scotsman



Milk-blend Recipe

60 ml Almond milk
10 ml Caramel syrup
30 ml Cold brew
30 ml Rum

Use a mixer with
Scotsman Half Dice
Ice

Pour all ingredients in a
mixing glass with Scotsman
Half Dice and stir.
Serve in a tall glass.

Type of extraction:
Cold Brew



Type of ice:
**Scotsman Half Dice
Ice**



MICHALIS
DIMITRAKOPOULOS

for

Scotsman



Michalis's Choice

30 ml Cranberry juice
40 ml Rum
15 ml Caramel syrup
20 ml Cold drip
15 ml Pineapple

Shake all ingredients with Medium Gourmet cubes - strain in a highball glass filled with Nugget ice. Garnish with the slice of pineapple.

Scotsman Medium Gourmet Ice for the preparation (mixing glass stir) and Nugget Ice for the presentation

GARNISH

A slice of pineapple

Type of extraction:
Cold Brew



Type of ice:
**Scotsman
Nugget Ice
Medium Gourmet Ice**



Shaped for Success

Since day one at Scotsman we have dedicated ourselves to developing innovative ice solutions for beverage professionals everywhere. **Absolute clarity, a low mineral count for purity and slow melting qualities to ensure perfect results - all our varieties of ice are designed to meet the specific needs of today's beverage makers. Our styles include**

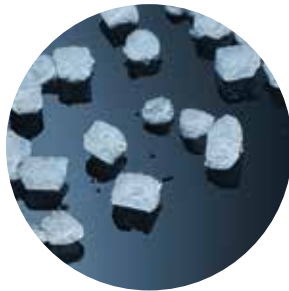




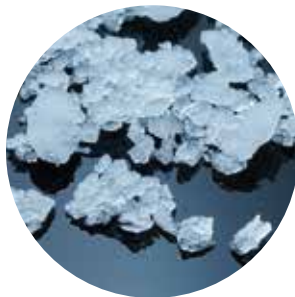
Gourmet
Ice



Dice
Ice



Nugget &
Cubelet Ice



Flake
Ice



Scale
Ice



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