

FLAMING COFFEE WITH TIA MARIA

The fun of cooking is putting on a show and being watched. A stage is your dining room and your audience is your guest. Practice makes perfect so please practice before putting a show on in front of someone.

- 1/4 medium lemon
- 1 cup granulated sugar in bowl
- 1 1/2 ounces cognac
- 1 1/2 ounces Tia Maria
- 3 cups of hot coffee
- 1 cup Romance Whipped Cream

Equipment Needed

- 1 small fire extinguisher
- 1 portable gourmet stove and fuel
- 3 long handled matches
- 2 heat resistant glasses with stem
- 1 serving spoon
- 1 jigger
- 2 napkins
- 2 dessert plates with underliner

Light the burner and adjust the control to moderate heat. Rub the rim of a glass with lemon. Dip the rim in the bowl of granulated sugar to coat. Pour 1 1/2 ounces cognac from a jigger into the glass hold the glass by the stem over the burner. Turning continuously to prevent breaking, until the cognac ignites. Remove the glass from the burner and swirl until the sugar on the rim caramelizes. Pour in 3/4 ounces of Tia Maria. Add hot coffee to within inch of the top of glass. Add 1/2 teaspoon of sugar to coffee. Next, spoon romance whipped cream over top of coffee. For presenting, wrap the glass in a clean white napkin, place on a dessert plate with underliner and serve.
Yield: 2 servings