

# Saudi Coffee

## Ingredients ...

Light Harari Coffee 60 g	Cloves – 5 pcs
Cardamom PC – 20 g	Water – 1 L
Saudi Coffee mix – 20 g	
Ginger Powder – 2 g	

7 oz Small , And 9 oz Large, If Per Cup



**Saudi Coffee W/Spices  
- Cup**

Kcal, 85 Kcal, 145

## Preparation

- 1) If using the electric kettle, Follow the instruction written on the kettle.  
If using manual preparation, add water into pot and put on fire.
- 2) Once water reach the boiling level 100C, add coffee and keep it boiling for 15 minutes.
- 3) After 15 minutes, add the remaining spices and boil for another 10 minutes.
- 4) Then it's ready to use
- 5) Expiration 6 hours.