



"Café brûlot is from the Armagnac region of France, where they call it café diable," says Poppy. "I learned to make this from enjoying it at classic New Orleans restaurants, like Antoine's and Galatoire's, where it's a standard ending to any festive meal."

Café Brûlot

- 1 orange
- 1 lemon
- 10 to 12 whole cloves
- 4 oz. (½ cup) brandy
- 2 oz. (¼ cup) orange liqueur
(triple sec, Cointreau or Grand Marnier)
- ¼ cup sugar plus more for serving
- 3 cinnamon sticks
- 6 cups French-roast coffee
(or coffee and chicory)



1. Peel the orange in one concentric strip, leaving the rind attached to the fruit at one end. Peel the lemon the same way, but remove the rind completely from the fruit. Stud the orange rind with cloves every inch or so. Attach the lemon rind to the orange rind with a clove and continue studding the lemon rind in the same fashion.
2. In a saucepan, combine the brandy, orange liqueur and sugar. Heat over high heat just until the sugar dissolves and wisps begin to evaporate from the pan.
3. Place the cinnamon sticks in a heat-proof metal bowl (preferably decorative) and pour the heated liquor over them.
4. Spear the orange with a fork and hold the orange above the bowl so that the citrus peel is stretched out and hangs into the bowl. With a long kitchen match, light the liquor and then, with a small ladle, spoon the flaming liquor over the orange, allowing the flame to spiral down the attached citrus rinds, releasing the oils and sparking the cloves.
5. After 2 minutes or so, slowly pour the hot coffee into the bowl, stirring to extinguish the flame.
6. Serve in demitasse cups. Depending on how strong people like their coffee, they can add more sugar. It's very strong!

Makes 12 servings

Total time: 15 minutes (plus coffee brewing)

Per serving: 62 calories, 0 g fat, 6 g carbohydrates (0 g fiber), 0 g protein, 3 mg sodium

