
Date Coffee

Cook Time: 30-40 min

prep Time: 10 min

total Time: 60 min

servings: 4

Ingredients:

Date pits, as much as you can get, or at least 1 cup

To make 3-4 servings of Arabic Coffee:

½ tablespoon date coffee

2 cardamom pods

4 cloves

200ml water

Instructions:

1. Preheat the oven to 375F or 190C. Wash the pits very well and then dry them with a clean dish towel before placing them on a baking sheet. Roast for about 30 minutes. The color won't change that much and the smell isn't distinct, so you need to just roast long enough.
2. Once cooled down, place about ¼ cup of the now roasted pits into your coffee grinder and grind until the consistency is like medium-ground coffee. Transfer to a jar and continue until all the pits are ground. Store in a sealed jar.
3. To make the Arabic coffee, place all the ingredients into a small saucepan and bring to a gentle simmer. Let simmer on low heat for about 18 minutes and then it's ready to drink.