

Victoria's Kitchen

Recipes Made with Love

Victoria's Aromatic Café de Olla

A Warm Closing to the Table

Some drinks wake the body.

Others awaken memory.

Café de olla belongs to the second kind.

In Valentín's Reflection, Victoria understands that the end of a meal is never truly the end. Sometimes, after the plates are cleared and the laughter softens, the most meaningful conversations begin with a warm cup held between two hands.

This traditional Mexican café de olla is rich, aromatic, and deeply comforting. Dark roasted coffee is steeped with piloncillo, Mexican cinnamon, cloves, orange zest, and, if desired, a touch of star anise.

The result is not just coffee.

"Good food feeds the body.
Shared meals feed the soul."

-Victoria



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It is warmth.

It is tradition.

It is the final invitation to stay a little longer.

From Victoria's Recipe Journal

"When the meal was over, I served café de olla.

Not to end the evening...

but to give the conversation one more beautiful reason to continue."



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Serves: 4-6

Ingredients

- 4 to 8 cups water
- 1 cone piloncillo, about 2-4 ounces, or ½ cup dark brown sugar
- 1 to 2 sticks Mexican cinnamon (canela)
- 3 to 5 whole cloves
- 1 piece fresh orange zest, unpeeled
- ½ whole star anise, optional
- ½ cup dark-roasted coarsely ground coffee

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Instructions

Boil the Spices

1. In a traditional Mexican clay pot, or a standard saucepan, combine the water, piloncillo, cinnamon sticks, cloves, orange zest, and star anise.
2. Bring to a gentle boil over medium heat.
3. Stir occasionally until the piloncillo dissolves completely, about 5–10 minutes.

Add the Coffee

1. Once the piloncillo has dissolved and the liquid is gently boiling, stir in the ground coffee.
2. Turn off the heat immediately.
3. Cover the pot with a lid.
4. Let the coffee steep for 5 minutes.

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Strain and Serve

1. Pour the café de olla through a fine-mesh strainer or cheesecloth to remove the coffee grounds and spices.
2. Serve hot in mugs or clay cups, if available.
3. Enjoy slowly.

Victoria's Tip

The secret to café de olla is not strength.

It is aroma.

Let the cinnamon speak.

Let the piloncillo melt into sweetness.

Let the orange zest brighten the cup.

And let the coffee rest just long enough to become smooth, warm, and unforgettable.

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And let the coffee rest just long enough to become smooth, warm, and unforgettable.

Serve it after a meal.

Serve it during a quiet morning.

Serve it when the conversation deserves one more chapter.

Because sometimes the best way to end a gathering... is to pour something warm,

sit a little closer,

and stay.

Salud.



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