

REBEL COFFEE

- A tall glass is filled with
 - 2 cl Bailey's Irish Cream®
 - 4 cl dark rum
 - 2 cl Contreau®
 - Black coffee
 - Season with cane sugar
 - Whipped cream
- sprinkled with cinnamon, served with straws and sinister intentions!

If you made her stay overnight with a Rebel Coffee, you can make her stay forever with a Rebel Breakfast.



REBEL BREAKFAST

1. Cut a pack of bacon into three pieces and fry in the pan.
2. Stir four to five eggs with two tablespoons of coconut milk and a teaspoon of curry, and cook in a frying pan like regular scrambled eggs.
3. Eggs and bacon are arranged on a plate with small pieces of pineapple and banana slices next to it, along with a tablespoon of sambal oelek.
4. Toast a piece of baguette and put a little butter and a slice of gouda cheese on it. A strip of Dijon mustard on top.
5. Stir up a can of tuna with a tablespoon of mayonnaise and a tablespoon of green pesto. This tuna mixture is filled in a croissant that you have cut in half lengthwise, and decorated on top with a teaspoon of caviar.
6. Serve with coffee or tea and freshly squeezed mango juice.

Baguette
2 croissants
4 - 5 eggs
1 pc. bacon
2 tbsp. coconut milk
1 tsp. strong curry
1 can of tuna
1 pineapple
1 banana
Cheese (e.g. Gouda)
Green pesto
Sambal oelek
Mayonnaise
Dijon mustard
Caviar
Coffee/tea
Mango juice