

coffee *creations*

CHAMPION BARISTA
HUGO HERCOD SHARES
HIS CORNISH COFFEE
CREATIONS AND HIS
PASSION FOR LOCAL
TREWITHEN DAIRY MILK

Words by Sarah Harrington

Whether you are a latte lover, flat white fanatic or cappuccino crazy, you'll almost certainly find yourself falling into the cult-like following behind Hugo Hercod and his Wadebridge-based Relish Food and Drink emporium. Like all coffee experts, Hugo is bean obsessed. However, he is equally passionate about the Trewithen Dairy Cornish milk that is the cornerstone of his trade.

Influenced and inspired by his time spent living in the Middle and Far East, Hugo settled back to Cornish shores and began brewing up a storm for locals and tourists alike at Relish. Tucked away in the heart of the town in Foundry Court, the coffee shop is just yards from the bustling Molesworth Street, and was one of the first businesses to launch Wadebridge's now burgeoning reputation as a gastro-destination.

When Hugo decided to move back to the UK, having been schooled here as a child, he knew only Cornwall could satisfy his passion for a saltwater lifestyle. Home is Lostwithiel, from where he can easily access all areas of the coast on his trusty bicycle. "We get the best of everything here: the sunniest days, the best Atlantic storms, the emptiest beaches and the wildest moors. I never take it for granted. I love living somewhere that allows me to play in the great outdoors. Spinning down the empty Camel Trail in the early morning on my commute by bike from Lostwithiel to Relish sets me up for the day and helps me wind down in the evening – it's simply glorious."

Hugo is almost evangelical about the differences in the milk that Trewithen Dairy delivers. "Milk is the biggest ingredient in most coffees, and the quality of the milk

really affects the flavour and texture of the finished drink," he explains. "It's essential as a barista to stretch and texture the milk to produce silky micro-foam. Poorly textured milk can ruin even the best coffee. I love Trewithen Dairy's milk, and thoroughly enjoying training Trewithen Dairy customers around the South West on how to get more from their coffee."

Hugo has created two recipes for Cornwall Today. The first, Spanish spiced hot chocolate with orange cream, is the love child of the Spanish-style thick hot chocolate and Relish's chai latte spices, creating a grown-up hot chocolate that's perfect round a fire pit on a cool summer evening.

Hugo advises that it's improved even further with a healthy glug of Calvados or Frangelico!

With the arrival of hot summer days, Relish has also begun serving iced coffees. The iced latte recipe featured here uses star anise syrup – as featured in the signature drink of Relish manager Mark when he competed in the UK Barista Championships.

Hugo is passionate about living in this stunning county: "Cornwall is brimming with great ingredients

thanks to its geography and the way in which its food and farming culture has evolved. We're extremely lucky to have all that on our doorstep and we all need to work together to protect and nurture it."

Trewithen Dairy's managing director Francis Clarke says: "We believe in championing local suppliers and supporting Cornish businesses, and credit much of our success to the relationships and Cornish collaborations that we've built. Hugo and his team are amazing advocates, and we're delighted to have collaborated to create the ultimate in Cornish coffees and hot chocolates."



spanish spiced **hot chocolate** with orange cream topping

the **recipe**

Mix the following ingredients together and they'll store in an airtight container for weeks.
200g pure cocoa powder or grated cocoa solids (Willy's is good)
150g caster sugar | 50g demerara sugar | 20g cornflour | A level teaspoon each of ground nutmeg, ground cinnamon and ground ginger

the **method**

before you start

- ▶ Whip some Trewithen Dairy double cream together with grated orange zest until stiff
- ▶ Measure out your Trewithen Dairy milk into a pouring jug
- ▶ To prepare the drink, add 3 to 4 heaped teaspoons of the mixture per person to a pan over a very low heat
- ▶ Add a small splash of Trewithen Dairy milk (preferably whole) and mix with a whisk until you've got a smooth, melted chocolate consistency
- ▶ Increase the heat and start to add the remaining milk slowly, a bit at a time, to the pan. Stir continuously, making sure there are no lumps
- ▶ Once all the milk is added, continue whisking until hot, and the chocolate has a thick, smooth consistency
- ▶ Serve in mugs, adding a dash of Calvados or Frangelico (or any spirit that works with chocolate) if you fancy it
- ▶ Top with the orange whipped cream.
- ▶ Indulge!

iced latte

To prepare a strong batch of cold brew coffee concentrate:

- ▶ Mix freshly ground, high-quality coffee (between filter and espresso fineness) and cold, freshly drawn water in a Kilner jar or similar – a good ratio would be 250g of coffee per litre of water
- ▶ Seal the mixture in a jar and stick it in the fridge for at least 18 hours
- ▶ Once brewed, pour the mixture through a paper filter into a suitable vessel to remove any grounds
- ▶ It will last in the fridge for a few days

to make a star anise flavoured syrup

- ▶ Mix equal quantities of caster sugar and water in a pan over a low heat, stirring until the sugar has dissolved
- ▶ Add a few star anise and leave to cool and allow to infuse
- ▶ Transfer to a bottle and cap it. It'll last for weeks in the fridge

to make the drink

- ▶ In a tall tumbler, pour a thin layer of syrup over the base and swirl it round the sides
- ▶ Add several large ice cubes
- ▶ Fill to approximately one-third with coffee concentrate
- ▶ In a clean cafetière, foam some cold Trewithen Dairy whole milk until doubled in size
- ▶ Fill the glass, spooning on the foam