Iced Americano

From the teas.co.uk wiki

The difference between a good iced coffee and a watery one is simple: make the coffee strong and short first, then lengthen it over ice. Dissolve a double dose of instant coffee in just a little hot water for a concentrated shot, pour it over a full glass of ice, and top up with cold water. The melting ice does the diluting, so it ends up just right rather than weak.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Iced Americano recipe. Canonical: https://teas.co.uk/recipes/iced-tea/iced-americano/*

A slice of lemon on the rim is the Italian touch, if you fancy it. Makes one tall glass.

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