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## Kitty-litter cuppa puts 'poo' in cap-poo-ccino

LOCAL NEWS 30 MAY 10 @ 01:03AM BY KATRINA ADAMSKI

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NOT TO BE DETERRED: Rebecca LeBard tastes kopi luwak. Picture: DANIELLE BUTTERS

IT'S bottoms up to a coffee made from animal droppings.

Olio Mediterranean Brasserie at St Leonards claims to be the first Sydney cafe to serve the world's rarest and most expensive coffee - kopi luwak - daily. It's made from the droppings of the asian palm civet, a cat-like animal that lives in Indonesian forests.

The civet, known as luwak, eats ripe coffee cherries. The beans pass through the animal's digestive system and are collected from droppings, cleaned and prepared.

This unorthodox preprocessing has sensational results: a smoother cup of coffee with deep, earthy flavours and a pleasant hint of sweetness.

"You can't get away from the fact that it's made from their droppings, but the cat does all the hard work first," said Olio owner Nicholas Aspros.

"They pick the best beans - it's like hand picking the best grapes for wine." Olio regular, Dr Rebecca LeBard, was excited to be one of the first to try the exotic coffee.

"I'm glad I tried it because it's really nice," Dr LeBard said. "It's quite strong, but there is absolutely no bitterness and lots of flavour."

The cafe's \$9 kopi luwak "experience" includes coffee, petit fours and a palate-cleansing lime and ginger mineral water.

Forsyth Coffee and Tea at Naremburn serves a \$50 tasting to customers who book 24 hours in advance.

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All times AEST