1 orange peel, cut into 1 by 1/8-inch strips, plus 1 orange, peel cut into 1 long, intact spiral

1 lemon peel, cut into 1 by 1/8-inch strips

4 sugar cubes

6 whole cloves

1 (2-inch) cinnamon stick

1/2 cup orange flavored liqueur

2 cups hot, freshly brewed, strong black coffee

This is no ordinary after-dinner drink, nor is it readily available at ordinary restaurants. It comes with specialized equipment, it comes flaming in portions large enough for at least several servings and it comes with a choreographed tableside preparation sure to temporarily supercede conversation not only at your table but usually at all those within earshot.

The name, of course, comes from the French: café, or coffee, and brûlot, which can mean either “highly seasoned” or “incendiary,” both of which prove apt for this singular drink. A list of ingredients in the classic café brûlot recipe helps illuminate its elaborate nature. Most preparations call for an orange peel cut precisely as one long, intact spiral; a lemon peel cut into strips; sugar, cloves and cinnamon; cognac or brandy and hot, strong black coffee. Most importantly, the drink requires fire.