Café Épicé

Recipe for 1 Cocktail

Description

A brand New Café Latté with a spicy touch

Note

Put some coffee beans on the top of your cocktail....

Ingredients

- 2 Oz Cold coffee
- 0.50 Oz Liquid sugar canne
- 0.25 Oz Frangelico hazelnut liquor
- 4 Piece(s) Ginger
- 1.25 Milk
- Ice

Preparation

In a shaker, put the ginger pieces and the liquid sugar canne. Use a muddler to crush this mix gently and pour the other ingredients. Fill it up with ice cubes and shake well for 8 to 10 seconds. Strain the mix into a cocktail glass (Martini).

Cocktails glasses



Method of preparation

