



Cocktail Cafe Frappe Blanco

Description

This is a great cocktail for a party or for a quiet evening. It's very easy to make and really tasty. And in particular I love this combination because it could be a very adult equivalent of ice cream if you topped with whipped cream.

Cocktail Cafe Frappe Blanco or Cocktail White Coffee Frappe (English version below)

Ingredientes

- 1 medida de Aguardiente (Colombiano), Anisado o Sambuca
- 1 medida de Licor Baileys.
- 1 medida de crema de leche.
- 1 Cafe expresso.
- 1 cucharada de azucar en polvo.
- 1/2 taza de hielo picado.

Preparacion

1. Mezclar el Aguardiente, Baileys, el cafe, el azucar, y el hielo picado en una coctelera.
2. Luego verter la mezcla en cada vaso.
3. Se puede decorar con cerezas.

Cocktail White Coffee Frappe (English version)

Ingredients

- 1 measure of Aguardiente (Colombiano), Aniseed or Sambuca.
- 1 measure of Baileys.
- 1 measure of double cream.
- 1 cafe espresso.
- 1 tbsp Icing sugar.
- 1/2 cup crushed ice.

Preparation

1. Mix and shake well the Aguardiente (Colombiano), Aniseed or Sambuca, Baileys, cafe espresso, sugar and crushed ice together in a mixer.

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2. Pour the mix in each glass.
 3. Garnish with maraschino cherries.