
AMERICAN HAZELNUT COFFEE



With Alcohol



Hot



Long drink



INGREDIENTS

- 5cl bourbon
- 2cl hazelnut syrup 1883
- 10cl hot espresso
- 6cl whipped cream

An indulgent variation for Irish Coffee fans. A world-famous look with new flavours - guaranteed to make an impression.

INSTRUCTIONS

Heat the whiskey with the syrup in a toddy glass. Pour a slightly diluted espresso into the glass. Pour the coffee into the hot whiskey/syrup, cover with whipped sour cream (made with a whisk or shaker). Garnish with coffee beans and crushed hazelnuts.

ASSOCIATED SYRUP



HAZELNUT 1883