

20 Spiked Cocktail Receitas Café para um Buzz Legendary



Café e coquetéis - dois dos maiores amores da humanidade.

Eles nos ajudam a acordar de manhã e festa à noite, e há um elemento de romance para cada um deles.

Não é nenhuma maravilha pequena, então, que os dois podem ser combinados para criar algum delicioso, olhar bonito, deleites energizando!

Este infográfico tem receitas para vinte cocktails diferentes, que envolvem o café em sua criação.

E não apenas licor de café - estamos falando sobre o verdadeiro negócio feijão moído.

Assim como há muitos tipos diferentes de café, os coquetéis que você pode criar com eles são variados também.

Há os cocktails simples como o café bávaro, ou o café Don Juan, e então há os cocktail complexos e avançados, como o Pumpkin Spice Margarita ou o bombardeiro de Bronx.

Quaisquer que sejam suas preferências, você está certo de encontrar o coquetel de café perfeito para você nesta lista.

Por que não tentar uma receita e sentar para uma noite de sofisticação agora?

20 Spiked Coffee Cocktail Recipes for a Legendary Buzz

- ### Bavarian Coffee

 - 1/2 oz. Heavy Cream
 - 1/2 oz. Coffee Liqueur
 - 2 oz. Hot Coffee
 - 1 tsp. Sugar

☞ Top with cream
- ### Cafe Don Juan

 - 3/4 oz. Dark Rum
 - 1 oz. Coffee Liqueur
 - 1 oz. Hot Coffee

☞ Best glass with hot sugar
☞ Garnish with sugar to taste
☞ Shake vigorously
- ### Nose Warmer

 - 1/4 oz. Coffee Liqueur
 - 1/4 oz. Irish Cream Liqueur
 - 1/4 oz. Orange Liqueur
 - 1/4 oz. Amaretto Liqueur
 - 1/4 oz. Hot Coffee
 - 1 oz. Hot Coffee

☞ Top with cream
☞ Garnish with cinnamon
- ### Irish Cream Coffee

 - 1/4 Cup of Heavy Cream
 - 1/4 Cup of Coffee Liqueur
 - 1 Cup Hot Coffee

☞ Garnish with cinnamon
- ### Spanish Coffee

 - 1/2 oz. Spanish Coffee Liqueur
 - 1/2 oz. Hot Coffee
 - 1 Cup Hot Coffee

☞ Top with whipped cream
☞ Garnish with a cherry
- ### The Truffle

 - 1 oz. Amaretto Liqueur
 - 1 oz. Truffle
 - 3/4 oz. Cold Espresso

☞ Shake over ice and strain
☞ Garnish with chocolate
- ### Mexican Coffee

 - 1/2 oz. Hot Coffee
 - 1/2 oz. Cold Espresso
 - 1 oz. Hot Coffee

☞ Top with whipped cream
☞ Garnish with a cherry
- ### Espresso Martini

 - 1/2 oz. Coffee Liqueur
 - 1 oz. Vodka
 - 1 oz. Espresso

☞ Shake over ice and strain
- ### Wake-Up Call

 - 2 oz. Vodka
 - 1 oz. Cold Coffee
 - 1/2 oz. Triple Sec
 - 1 oz. Ice

☞ Shake over ice and strain
☞ Garnish with coffee beans
- ### Iced Paradise

 - 6 oz. Hot Coffee
 - 1 oz. Dark Rum
 - 1 oz. Amaretto Liqueur

☞ Combine in a pitcher
☞ Add sugar
☞ Top with whipped cream
☞ Garnish with coffee beans
- ### Pumpkin Spice Margarita

 - 1/4 Cup Maple
 - 1/2 Cup Coffee Liqueur
 - 2 Tbsp. Pumpkin Seed Syrup
 - 2 Tbsp. Lime
 - 1 Tbsp. Hot Sauce
 - 1/2 Cup Pumpkin Pie Spice
 - 1/2 Cup Hot Coffee

☞ Mix cream with coffee and spices
☞ Add sugar
☞ Top with whipped cream
☞ Garnish with cinnamon
- ### Cafe Royal

 - 1/2 oz. Hot Coffee
 - 1/2 oz. Amaretto Liqueur
 - 1 Cup Cold Coffee

☞ Shake over ice and strain
☞ Top with cream
☞ Garnish with chocolate shavings and cinnamon
- ### The Cloud Nine Coffee

 - 1 oz. Hot Whisky
 - 1/2 oz. Amaretto Liqueur
 - 1/2 oz. Cold Coffee
 - 1 Cup Hot Coffee

☞ Combine in a pitcher
☞ Top with whipped cream and chocolate
☞ Garnish with cinnamon and shavings
- ### Snow Cap

 - 1/2 oz. Vanilla Vodka
 - 1/2 oz. Amaretto Liqueur
 - 1 Cup Hot Coffee

☞ Top with whipped cream
☞ Garnish with cinnamon and a raspberry
- ### The Bronx Bomber

 - 2 oz. Amaretto Liqueur
 - 1/2 oz. Cold Espresso
 - 1/2 oz. Hot Coffee

☞ Shake over ice and strain
☞ Garnish with coffee beans
- ### Black Jack

 - 1 oz. Cognac
 - 1 oz. Cherry Brandy
 - 1 oz. Hot Coffee

☞ Best glass with hot sugar
☞ Shake over ice and strain
☞ Garnish with coffee beans and chocolate
- ### Millionaire's Coffee

 - 3/4 oz. Irish Cream Liqueur
 - 3/4 oz. Amaretto Liqueur
 - 3/4 oz. Hot Coffee
 - 1 Cup Hot Coffee

☞ Top with whipped cream
☞ Garnish with cinnamon
- ### Salted Caramel Coffee Martini

 - 1/2 oz. Coffee Liqueur
 - 1 oz. Vodka
 - 2 oz. Hot Coffee

☞ Best glass with hot sugar
☞ Shake over ice and strain
☞ Drizzle caramel over and around the glass of coffee
☞ Garnish with coffee beans and cream
- ### The Bruce Wayne

 - 4.5 oz. Hot Coffee
 - 2 oz. Rum
 - 1/4 oz. Hot Coffee

☞ Shake over ice and strain
☞ Drink on the rocks
- ### Morning Glory

 - 2 oz. Orange Vodka
 - 1/2 oz. Rum
 - 1/2 oz. Coffee Liqueur
 - 1/2 oz. Hot Coffee

☞ Shake over ice and strain
☞ Garnish with a sprig of mint and coffee beans on a hot drink



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<http://www.visualistan.com/2016/10/20-spiked-coffee-cocktail-recipes-for-a-legendary-buzz.html>

30 Novembro de 2018

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