

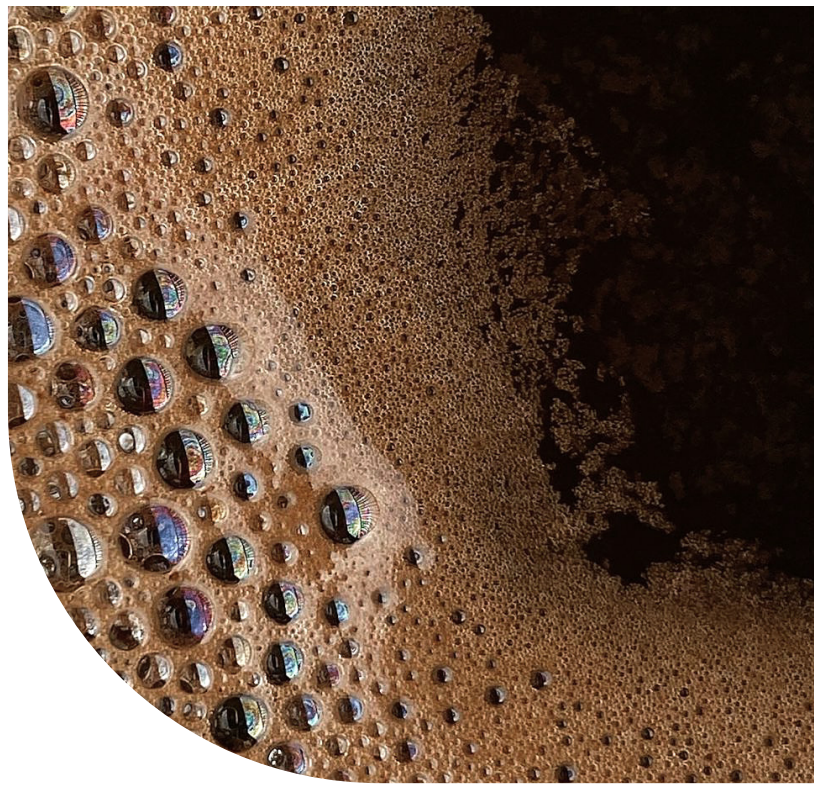
Getting to Know Coffee Liqueur

As coffee enthusiasts and cocktail lovers alike seek new ways to enjoy their favourite flavours, coffee liqueur has emerged as a popular choice. This delightful drink not only enhances classic cocktails but also adds a unique twist to desserts. Let's explore what coffee liqueur is all about.



WHAT IS COFFEE LIQUEUR?

Coffee liqueur is an alcoholic drink made by mixing coffee with a spirit, usually rum or vodka, plus sweeteners and flavourings like vanilla or chocolate. With its sweetness and lower alcohol content, it's a key ingredient in cocktails like Espresso Martinis and Mudslides, as well as desserts like Tiramisu and Affogato Corretto. Often called alcoholic coffee, coffee liqueurs are becoming more popular.



THE ORIGINS OF COFFEE LIQUEUR

The history of coffee liqueur goes back to the early 1600s when a French monk named Frère David created the first recipe by combining coffee beans, sugar, and spirits. Over the years, this mix evolved into a popular drink, enjoyed across the world. Today, coffee liqueurs are made in many countries, each offering its own unique version of this rich and flavourful beverage.

BEST WAY TO ENJOY COFFEE LIQUEUR

Coffee liqueur is incredibly versatile. It can be enjoyed on the rocks, added to coffee for an extra kick, or used as a base in classic cocktails like an Espresso Martini or a White Russian.

For something different, try drizzling it over ice cream or incorporating it into dessert recipes for a boozy twist.

No matter how you enjoy it, coffee liqueur brings depth and indulgence to both drinks and desserts.

