

IRISH COFFEE - HOT OR COLD

This deliciously creamy Irish Coffee is the perfect way to celebrate St. Patrick's Day! It can be served hot or cold, so can be enjoyed wherever you are in the world.

Ingredients

- 200mL Good quality coffee (freshly made if served hot, or pre-chilled if served cold)
- 30mL Pre-mixed Icon Liqueurs Shamrock Cream
- Whipped cream to taste
- Ground cinnamon, nutmeg, or cocoa to garnish
- Ice (if served cold)

Directions:

Hot: Stir coffee and Shamrock Cream Liqueur together in a glass, top with whipped cream, and sprinkle over cinnamon, nutmeg, or cocoa.

Cold: Add coffee and Shamrock Cream Liqueur to a shaker with ice and shake well. Strain into a glass, top with whipped cream, and sprinkle over cinnamon, nutmeg, or cocoa.

Enjoy!

Brewcraft