

HOW TO MAKE THE PERFECT
COFFEE BANOFFEE
MADE WITH AMARULA ETHIOPIAN
COFFEE CREAM LIQUEUR



AMARULA

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SERVINGS 2

GLASS Latte glass

INGREDIENTS

50ml Amarula Ethiopian Coffee
Cream Liqueur

20ml vanilla vodka

25ml gomme

100ml milk

1/2 banana

Handful of ice

Toffee sauce to swirl around glass

GARNISH Sugar lattice

METHOD

1. Add all the ingredients, except the toffee sauce, to a blender and blend.
2. Run toffee syrup around the inside of the glass.
3. Fill glass with ice.
4. Double strain ingredients over ice.
5. Garnish with a sugar lattice.



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