

HOW TO MAKE THE PERFECT

# ETHIOPIAN DALGONA

MADE WITH AMARULA ETHIOPIAN  
COFFEE CREAM LIQUEUR



**AMARULA**

# HOW TO MAKE THE PERFECT ETHIOPIAN DALGONA

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**SERVINGS** 2

**GLASS** Old Fashioned glass

## INGREDIENTS

100ml Amarula Ethiopian Coffee  
Cream Liqueur  
350ml milk

Dalgona Coffee:

6 tbsp instant coffee  
4 tbsp sugar  
6 tbsp boiling water

## METHOD

1. Whisk the coffee, sugar and boiling water in a bowl for approximately five minutes until the mixture is thick and fluffy with stiff peaks.
2. Add ice to glass.
3. Pour milk and Amarula Ethiopian Coffee Liqueur over ice.
4. Spoon over Dalgona coffee mix to layer.



**AMARULA**