Kentucky Nut Frappe

A creamy, nutty coffee cocktail with a bourbon kick



Ingredients:

- 30ml Pure Distilling Hazelnut Top Up (pre-mixed as per instructions)
- 30ml Pure Distilling Kentucky Bourbon (pre-mixed as per instructions)
- 60ml Cold brew/iced coffee
- 60ml Milk or cream
- Whipped cream & cocoa powder (for garnish)
- Ice

Method:

1. Fill a shaker with ice and add all ingredients
2. Shake well and strain into a rocks glass filled with ice.
3. Top with whipped cream and a dusting of cocoa powder.

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