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Liquore al Caffè Espresso Liqueur

INGREDIENTS

- 500ml (17 Oz) grain alcohol (like Everclear)
- 400 gr sugar (2 cups)
- 500 ml (17 Oz) strong espresso
- 200 ml (7 Oz) water
- 2 tsps vanilla

DIRECTIONS

- Brew espresso and set aside.
- Mix water and sugar in a saucepan over low flame until dissolved.
- Add espresso and allow to cool completely.
- Add alcohol and vanilla.
- Stir well.
- Place into a sealed glass container.
- Let it rest for at least a week in a dark, cool area.
- When ready, filter the liquor and bottle it.
- Keep a bottle in the fridge so it's ready to serve.



NONNA'S TIPS

- Make sure to use the best possible espresso coffee you can find. In fact, the better the coffee, the better the flavor of you liquor.
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- Filtering the mixture before bottling will help keep the liquor clear and not cloudy from the coffee sediment.
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- You can serve this straight or on the rocks with a lemon twist. Also, if you add some vodka, you can make a delicious espresso martini!