Baileys Cappuccino

Description

For a scrumptious espresso coffee drink, try dressing up a cappuccino with some Baileys Irish Creme.

Summary

Yield: 1
Prep Time: 10 minutes
Category: Drinks
Cuisine: Italian
Tags: espresso drinks, coffee drinks, cappuccino, baileys

Ingredients

- 1 oz espresso coffee
- 1/2 cup steamed milk
- 1 oz baileys irish cream
- 3 tbsps milk foam

Instructions

Espresso coffee drinks are best prepared with espresso coffee, so good if you have an espresso machine. But we have an alternative for you if you don't have an espresso machine.

With an espresso machine

- In a foam pitcher, steam a half cup of milk, and create some foam.
- Pull your best espresso shot.
- Pour the shot of espresso into a cappuccino cup.
- Add 1/2 oz (up to an ounce) of Baileys Irish Cream
- Pour 2 oz of steamed milk into the coffee
- Top with 3 to 4 tablespoons of foam

Without an espresso machine

- Heat 1/2 cup of milk in a saucepan to about 150° F (careful not to brink to a boil).
- You can froth the milk with a hand-held milk frother to create some foam.
- Brew a fresh cup of dark roast coffee, a good French roast will work. You may have some trouble impressing the coffee aficionados substituting brewed dark roast coffee for espresso, but we won't tell.
- Pour an ounce of the coffee into a cappuccino cup.
- Add 1/2 oz (up to an ounce) of Baileys Irish Cream
- Pour 2 oz of steamed milk into the coffee
- Top with 3 to 4 tablespoons of foam.

For an extra flair, shave some dark chocolate over the top.

Notes

If you don't have an espresso machine, or you're not particulary adept at steaming and frothing milk, try a hand-held milk frother.

These work pretty well.

You can find at Amazon or Williams and Sonoma.