

This recipe is unique because it works for everyone. You can make it as a fancy cocktail with amaretto and coffee liqueur, or a refreshing non-alcoholic mocktail using almond and coffee syrups. It only takes 5 minutes to prepare, and it looks great—especially with toppings like whipped cream and sliced almonds. This drink is perfect for parties, quiet nights at home, or just when you want something sweet and nutty. The Toasted Almond Drink offers a nice mix of flavors that is enjoyable and reminds you of dessert while being light enough to drink anytime. It truly is an exceptional recipe.

Toasted Almonds Drink Recipe

Ingredients

- 30 ml almond syrup
- 30 ml coffee syrup
- 30 ml heavy cream
- 1 cup ice
- 30 ml Whipped cream
- 50 g sliced almonds

Directions

Step 1

Mix the ingredients: Put the almonds syrup, coffee syrup, and heavy cream in the shaker and combine them.



Step 2

Shake or Stir: If you want a cold drink, add ice and mix well. For a hot drink, heat the mixture gently on the stovetop or in the microwave, then stir it.



Step 3

Serve: Pour it into a glass or mug, and garnish with whipped cream and sliced almonds if desired.



Serving Ideas

The Toasted Almond drink pairs wonderfully with Decadent Crab Brulee Recipe (<https://kitchencousine.com/crab-brulee-recipe/>)

Recipe Tip 🌶️

Frozen Toasted Almond: Mix the ingredients with ice to make a cold, milkshake-like drink.

Toasted Almond Martini: Serve the drink in a martini glass for a classy look.