



Coffee liqueur is a must-have item in every bar. We show you how to make three of our favourite coffee-based cocktails.

## 3 Ways to use coffee liqueur in cocktails (that aren't an espresso martini)

While there is nothing better than a steaming cup of coffee first thing in the morning, sometimes we want to get that delicious coffee flavour in more exciting ways. While coffee liqueur might not give you the same buzz as your regular brew, it does add a dash of rich flavour to your cocktails that are sure to get your tastebuds tingling.

Espresso martinis might be the unofficial cocktail of Australia these days (in fact you can get our recipe and tips for making a batch of the for a crowd right here!), but having just one cocktail option at your dinner parties can get a little bit boring. These delicious cocktail recipes use a dash of coffee liqueur to get your guests buzzing.

### White Russian

There are a couple of variations on the "Russian" cocktail, but many people see the White Russian as the best. This milky cocktail makes a great pre-bed treat or a digestif to help spur on digestion after a big meal.

#### Ingredients:

50ml Vodka

25ml Coffee liqueur (Such as Kahlua)

30ml Pouring cream or milk

#### Method:

1. Fill a short glass with ice
2. Add in your vodka and coffee liqueur
3. Top with cream or milk
4. Slowly stir to combine

### Long Island Iced Coffee

Much like its more common sister cocktail, the Long Island Iced Coffee is not a drink to be taken lightly. Combining no less than 5 types of alcohol, this is the type of cocktail that is best sipped slowly over long periods. Despite the laundry list of ingredients, the flavours work together to create a smooth and delicious result.

#### Ingredients:

15ml Baileys

15ml Kahlua

15ml Vodka

15ml Rum

15ml Tequila

60ml Coffee (Can be chilled espresso or cold drip coffee)

**Method:**

1. Place all ingredients in a martini shaker.
2. Shake vigorously.
3. Strain into a tall glass filled with ice

## The Revolver

We know that coffee pairs well with citrus, so this cocktail with a hint of orange will make your tastebuds sing. The Revolver originated in San Francisco in the early 2000s as an alternative to the Manhattan. When ordered in a bar it may be garnished with a flaming orange peel twist to add a hint of drama, but this is a step that you can definitely skip.

**Ingredients:**

60ml Bourbon

15ml Coffee liqueur

2 Dashes of orange bitters

**Method**

1. Combine all ingredients in large mixing glass or jug.
2. Add ice and stir until chilled.
3. Strain into a chilled cocktail glass.
4. Garnish with a twist of orange peel if you desire.

These cocktails are sure to be a hit at your next party or function. If you're curious about other alcoholic cocktail recipes, you can read about our [espresso martinis](#) or take a trip around the world and learn how to make your own [Irish coffee](#). We also have all the tips for [hosting your very own coffee party](#), an emerging trend among food enthusiasts that would pair perfectly with these cocktail recipes.