

CREAM

IT'S NOT JUST FOR COFFEE

The Classic Cordial Spruces Up Holiday Cocktails

For years, the cream category suffered from an old-fashioned, one-dimensional image. It was something you added to your coffee for a kick, to be enjoyed while reading on the recliner. These days, with support from inventive mixologists and exciting new product rollouts, customers are realizing that creams also make a great base for decadent cocktails.

For years, master mixologist Alex Ott has been a fan of Amarula Cream, the smooth liqueur made from South Africa's marula fruit, so he was especially enthused for the chance to incorporate it into cocktails. "It can be challenging to create refreshing, specialty drinks using cream liqueurs. With that said, there are so many cocktail possibilities that people don't appreciate, especially with Amarula's amazing array of flavor characteristics," he says. Ott's experimenting has led to creations like the "Amarula & Eve" with citrus vodka and lychee juice.

The new-to-market, limited edition Kahlúa Coffee Cream combines Kahlúa made from handpicked 100% Arabica coffee beans and fresh, natural cream. It is another product that hopes to illuminate cream's potential in well-made cocktails. "It's absolutely the right time to launch and reward consumers with a new product," says Andy Nash, Kahlúa's brand director. "Our starting point was getting a liquid that tasted fantastic. Now, going to cocktail bars and seeing what the top mixologists can do when they're given a cream is fantastic." The "Kahlúa Cognaccino", with amaretto and Martell Cognac, is one sophisticated

offering. "We find that mixologists are really excited," Nash adds. "The more you can show the versatility, the better; you can have it neat, on the rocks and now there's this cocktail facet."

Check out the following recipes to see how easy it is to give creams a modern boost.

CREAM COCKTAIL RECIPES

BAILEYS TOASTED ALMOND BRITTLE

- 1 oz. Baileys with a hint of Caramel
- ½ oz. hazelnut liqueur
- ½ oz. vanilla liqueur
- 1 oz. half & half
- Crushed almonds
- Honey
- Ice cubes

Mix equal parts honey and warm water. Stir until dissolved and place in a small bowl. Place crushed almonds onto a small plate. Dip the rim of a martini glass into honey water and then into crushed almonds. Pour Baileys, hazelnut liqueur, vanilla liqueur and half & half into a cocktail shaker with ice. Cover and shake well. Straining the ice, pour contents from shaker into rimmed martini glass.



AMARULA SWINGING SAFARI

BAILEYS PEPPERMINT CREAM

- 2 oz. Baileys with a hint of Mint Chocolate
- 4 oz. hot chocolate
- Fresh whipped cream
- Candy cane
- Mint leaf

Crush candy cane with the back of a spoon. Pour hot chocolate and Baileys



BAILEYS PEPPERMINT CREAM

HOLIDAY RECIPES

into a coffee mug. Top with a dollop of whipped cream. Sprinkle crushed candy cane on top. Garnish with mint leaf.

AMARULA & EVE

1½ oz. Amarula Cream Liqueur
½ oz. citrus vodka
2½ oz. lychee juice
¾ oz. Ruby Red grapefruit juice



Combine all ingredients in a shaker glass filled with ice. Shake vigorously and strain. Garnish with lychee fruit on the rim.

AMARULA SWINGING SAFARI

2½ oz. Amarula Cream Liqueur
1¼ oz. orange liqueur
½ oz. vodka
Ice cubes

Add all ingredients into cocktail shaker. Shake and strain into a martini glass and garnish with an orange peel.

COOLE 'N' DREAMY

2 oz. Coole Swan
1 oz. vanilla vodka
1 oz. Frangelico

Combine all of the ingredients together in a shaker with plenty of ice. Shake well. Strain into a chilled martini glass. Garnish with a fresh strawberry and shavings of dark chocolate.



EVOLUTION

2 mint leaves (torn in half)
1½ oz. Tequila Rose Strawberry
½ oz. black raspberry Liqueur
½ oz. half & half



Shake with ice and strain.

THE CURIOUS RUSSIAN

1 part Kahlúa Coffee Cream
1 part Kahlúa Coffee Liqueur
1 part Absolut Vanilia

Lightly shake and strain over ice in a rocks glass. Vanilla bean garnish.

KAHLÚA COGNACCINO

1 part Kahlúa Coffee Cream
½ part Amaretto
1 part Martell VS Cognac

Combine all ingredients into cocktail shaker. Shake and strain into a flute dusted with nutmeg.

CAFÉ BOHEME ESPRESSO MARTINI

3 oz. Café Boheme
1 oz. premium vodka

Place ingredients and ice in a cocktail shaker and shake vigorously. Pour contents into a chilled martini glass. Top with three espresso beans.

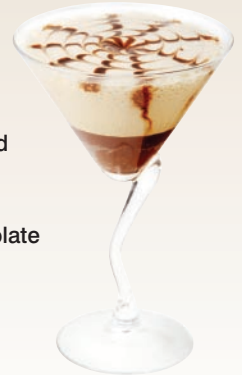
MOLLY'S 747

1 part Molly's Irish Cream
1 part Pride and Clarke Amaretto
1 part Pride and Clarke Coffee liqueur

Shake and strain the ingredients into a chilled cocktail glass and serve.

COPO DE NIEVE (SNOWFLAKE) MARTINI

2½ oz. 1921 Tequila Cream
1 oz. vanilla flavored vodka
1½ oz. half-and-half
¼ oz. Hershey's chocolate syrup



Mix all ingredients in an ice-filled shaker. Shake vigorously and strain into a martini glass. Drizzle a little chocolate syrup on top to decorate.

DREAMY WINTER DELIGHT

2 oz. Brady's Irish Cream
Splash of amaretto

Pour straight into a warm mug and fill with hot chocolate. Garnish with whipped cream.

