

Title:

Top Coffee Recipes To Impress The Loved Ones

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Summary:

Have you ever tried preparing fancy coffee adding whiskey or other things? Yes! Coffee can be prepared adding various recipes to it for the taste you want. The tradition of serving coffee with a different relishing flavor has been there since ages. There are as many ways to prepare coffee as there are races in the world.

Discover here the art of preparing a variety of the most experimented beverage in the world. There is no longer any need to step in a restaurant for sippi...

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Article Body:

Have you ever tried preparing fancy coffee adding whiskey or other things? Yes! Coffee can be prepared adding various recipes to it for the taste you want. The tradition of serving coffee with a different relishing flavor has been there since ages. There are as many ways to prepare coffee as there are races in the world.

Discover here the art of preparing a variety of the most experimented beverage in the world. There is no longer any need to step in a restaurant for sipping your favorite cup. You can prepare it with a difference, every day to the wish of your gusto and enjoy a cupful of it being hypnotized in its flavor. The modus operandi is very simple and you simply need the ingredients of the recipe for the kind of the taste you want.

Let's reveal the secrets of some of the ecstatic flavors of coffee beans:

Cafe Borgia

This Italian serving needs hot chocolate, whipped cream and grated orange peels as its main ingredients. Take two cups of strong Italian coffee and mix it with another two cups of hot chocolate. You can make the proportion as per your need but the coffee and the chocolate ratio must be the same. Pour it in the mug and add the cream and the orange peels...And its ready for an amazing sip!

Irish Coffee

A cup of Irish Coffee lights up the mood and fascinates truly in Irish way. A cup of it requires Irish whiskey, cream, and sugar. Prepare a cup of strong coffee, then add one shot of Irish whiskey and the amount of sugar you need. Put the cream over the top. It's ready for the shot!

Caribbean Coffee

This is a sweet coffee for a sweet mood. Feel the taste of coco in a tart flavor. You need baked grated coconut, coconut water, milk, sugar and cream if you are willing for a little change. Make three cups of strong coffee. Mix the grated coco, milk and coco water in a pan and heat it till it is creamy. Put some extra grated coconut in the cup to be served, pour the coffee and the milk mixture prepared along with some sugar. The sip of it will take you to the beaches of Caribbean!

The Mexican Mocha

You require two cups of strong coffee, chocolate syrup, cinnamon, nutmeg, whipping cream for the mocha to comfort you in the scorching sun. Mix the chocolate syrup, cream, cinnamon, sugar and nutmeg in a cup. Pour strong coffee prepared into the mug and add little bit of cinnamon in it. Add some chocolate syrup and stir well. Pour the mixture of cream over it. Have it and feel it!

While trying these coffee recipes, you will be a coffee expert. Be innovative in your coffee preparations and give it name you want and surprise your friends and loved ones.