

ANNO 1918



WILD AFRICA

CREAM

WHIP IT WILD COFFEE

INGREDIENTS

- 1 shot of Wild Africa Cream
- 1 tbsp Instant Coffee / Instant Espresso Powder
- 1 tbsp Sugar
- 1 tbsp Hot Water
- 1 cup Milk of choice

METHOD

Add all the coffee, sugar and boiling water in a bowl (you can easily double or triple this recipe). Using a hand mixer or stand mixer and whip on one of the higher speeds. Whip the entire mixture for about 2 minutes. Scrape down the sides and whip any bits that didn't get whipped.

Taste (it'll be very strong! But of course diluted with your milk) and add more sugar IF desired. Add the coffee to a tall glass (about 1 cup) of your favourite milk and a shot of Wild Africa Cream. If you're doing iced, add a few ice cubes, then the milk, then spoon the whipped coffee on top. If using hot, just add it to the glass. Using your spoon or straw, stir vigorously to swirl it into your milk.



ELEGANCE *UNTAMED*

  @WILDAFRICACREAM

#NO 
NO ALCOHOL MAY BE SOLD TO
PERSONS UNDER THE AGE OF 18. www.aware.org.za