

Walnut Coffee

Rich and creamy walnut coffee with vanilla ice cream, honey, and chocolate. This Italian-inspired beverage combines coffee with ground walnuts for a unique twist.

10 min

PREP

10 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Ingredients

- 8 walnut
- 0.5 tbsp coffee
- 1 tbsp bitter chocolate
- 1 cup milk
- 0.5 tbsp vanillin
- 1.5 tbsp honey
- 2 scoop ice cream

Instructions

- 1 Prepare the walnuts**

Add 8 walnuts to a food processor and pulse 8-10 times until coarsely chopped into small pieces, about the size of coarse breadcrumbs.
- 2** Add 1 cup milk, 1/2 tablespoon vanilla extract, and 1/2 tablespoon honey to the food processor with the chopped walnuts.
- 3** Add 2 scoops vanilla ice cream and 1 1/2 tablespoons instant coffee or espresso powder to the mixture.
- 4 Blend the drink**

Process all ingredients for 30-45 seconds until completely smooth and well combined, stopping to scrape down the sides of the bowl if needed.
- 5** Pour the walnut coffee into a chilled glass and serve immediately while cold and frothy.

Tips

Use a food processor to grind walnuts to your desired consistency - pulse briefly for chunky texture or process longer for a smoother blend, but avoid over-processing which can create walnut butter.

Chill your serving glasses in the freezer for 10-15 minutes before serving to keep the drink cold longer and prevent the ice cream from melting too quickly.

Brew your coffee slightly stronger than usual since the ice cream and other ingredients will dilute the coffee flavor - aim for a robust brew that can stand up to the rich additions.

Warm the honey slightly before adding it to help it blend more easily with the other ingredients, or dissolve it in a small amount of warm coffee first.

For the smoothest texture, add ingredients to your blender in this order: milk first, then ground walnuts, followed by ice cream, coffee, honey, and chocolate last.

If your drink seems too thick, add a splash of cold milk; if too thin, add more ice cream - adjust consistency to your preference before serving.

For extra indulgence, rim your serving glasses with honey and crushed walnuts before pouring in the coffee mixture.

Make chocolate shavings instead of using chocolate chips for a more elegant presentation - use a vegetable peeler on a chocolate bar for beautiful curls.