

# White Russian Cocktail

Classic White Russian cocktail recipe with vodka, coffee liqueur, and cream. Learn to make this smooth, creamy drink made famous by The Big Lebowski.

3 min

PREP

3 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 2 oz vodka
- 1 oz kahlua
- 1 oz heavy cream
- 3 ice

## Instructions

- 1 Prepare the Glass**

Fill an old fashioned glass or rocks glass with 3-4 large ice cubes, leaving about 1 inch of space at the top.
- 2** Pour 2 oz vodka directly over the ice.
- 3** Add 1 oz coffee liqueur, pouring it slowly over the vodka.
- 4** Hold a bar spoon or teaspoon upside down just above the surface of the drink, with the back of the spoon touching the inside edge of the glass.
- 5** Slowly pour 1 oz heavy cream over the back of the spoon, allowing it to float gently on top of the drink and create a distinct layer.
- 6** Place 3 coffee beans on top of the cream layer as garnish and serve immediately with a cocktail stirrer.

## Tips

Use high-quality vodka for the smoothest taste - premium vodka makes a noticeable difference in this simple cocktail.

Chill all ingredients beforehand to prevent ice from melting too quickly and diluting your drink.

Pour the cream slowly over the back of a spoon to create distinct layers for visual appeal.

Use freshly cracked ice rather than small cubes to minimize dilution while maintaining proper chill.

For a richer coffee flavor, try using espresso liqueur or add a shot of cold espresso to the mix.

Experiment with flavored vodkas like vanilla or coffee-infused varieties for unique twists on the classic recipe.

Garnish with coffee beans, a light dusting of cocoa powder, or cinnamon for extra aroma and visual appeal.

For a lighter version, substitute half-and-half or whole milk for heavy cream without sacrificing too much richness.