

F?st?k Ezmeli Kahve

Creamy peanut butter coffee recipe with coconut milk. Perfect blend of nutty and coffee flavors for a healthy, energizing drink in just 5 minutes.

5	5	2	Easy
HAZIRLIK DK	TOPLAM DK	PORSIYON	ZORLUK

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Malzemeler

- 3 banana
- 2 tbsp peanut butter
- 2 tbsp espresso coffee
- 1 cup granola
- 1 cup coconut milk

Yap?l???

- Prepare the Espresso**

Brew 3 shots of strong espresso using your preferred method and divide between 2 serving cups.
- Make the Peanut Cream Base**

Add 2 tablespoons peanut butter and 1 cup coconut milk to a high-speed blender. Blend on high speed for 30-45 seconds until completely smooth and creamy with no lumps.
- Heat the Mixture**

Pour the peanut butter mixture into a small saucepan and heat over medium-low heat for 2-3 minutes, stirring constantly, until steaming hot but not boiling.
- Combine and Serve**

Pour the hot peanut butter mixture over the espresso in each cup. Stir gently with a spoon to combine and serve immediately while hot.

?puçlar?

- Use natural peanut butter at room temperature for easier blending and smoother texture.
- Brew your espresso strong since the peanut butter and milk will dilute the coffee flavor.
- Warm your coconut milk slightly before blending to prevent the mixture from cooling down too quickly.
- For extra sweetness, add a pitted date to the blender instead of processed sugar.
- If the mixture separates, blend again briefly or stir vigorously before serving.

Experiment with different nut butters like almond or cashew for variety.

For a frothier texture, use an immersion blender or milk frother after mixing.

Store leftover mixture in the refrigerator and reheat gently, stirring frequently to prevent separation.