

White Russian Kokteyl

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

3	3	1	Easy
HAZIRLIK DK	TOPLAM DK	PORSIYON	ZORLUK

White Russian Kokteyl

Malzemeler

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

Yapılışı

- Prepare the glass**
Fill a rocks glass completely with ice cubes.
- Pour 2 oz vodka directly over the ice.
- Add 1 oz coffee liqueur to the glass.
- Float the cream**
Hold a bar spoon upside down just above the surface of the drink. Slowly pour 1 oz heavy cream over the back of the spoon so it floats on top in a distinct layer.
- Serve immediately without stirring to maintain the layered appearance.

İpuçları

Use premium vodka for the smoothest taste - cheap vodka can create a harsh, burning sensation that overpowers the delicate coffee and cream balance.

Chill all ingredients beforehand, including the glass, to ensure your White Russian stays cold longer and doesn't dilute quickly from melting ice.

Pour cream slowly over the back of a bar spoon to create perfect layers if you prefer the traditional floating cream presentation.

Fresh heavy cream works best, but if using half-and-half, add it gradually to prevent curdling when it meets the alcohol.

Experiment with flavored vodkas like vanilla or coffee-flavored varieties to add subtle complexity to your cocktail.

For a richer coffee flavor, add a splash of cold brew concentrate along with the coffee liqueur without increasing sweetness.

Store opened coffee liqueur in a cool, dark place and use within two years for optimal flavor - old liqueur can taste stale and overly sweet.