

Cola de Mono
“Bailey’s with a Latin twist”

Ximena Suarez

AICP

1 year of service in DFAIT

Ingredients

- 1.5 litre of milk
- can sweetened & condensed milk
- cloves
- cinnamon sticks
- nutmeg, to taste
- teaspoon vanilla
- tablespoons of instant coffee mix
- ½ litre of spiced rum, brandy or aguardiente

Instructions

- On low heat, simmer sweetened & condensed milk and .5 litre of milk with cloves, cinnamon stick and nutmeg. Stir often so as to not burn the milk.
- Remove from heat and dissolve the coffee and vanilla.
- Let cool before adding alcohol and the rest of the milk.
- Keep refrigerated until ready to serve.

* to make it frothy, mix in a blender. Drink may served cold or hot.

My favourite food memory:

Relaxing on the beach on the South coast of Brazil while being served fresh prawns and fish with local beer to wash it down. Sun + Fun + Food & Drink = a good time!