

Recipe No. 23/2014

In celebration of "Thermomix. A South African Odyssey", for the month of June, we are delighted to be giving you a sneak preview into some of the recipes featured in the book.

Amarula Coffee

Amarula is a deliciously smooth cream liqueur made from the fruit of the marula tree. Amarula liqueur is South Africa's biggest export. You can replace the Amarula with whisky or any other cream liqueur.

Serves: 1 - 2 people

Total Preparation time: 7 minutes

Ingredients

50g Amarula liqueur
250g milk
1 tbsp sugar or to taste
1 tbsp instant coffee granules

Method

1. Place all ingredients into TM bowl and heat **5 min/70°C/speed 3**.
2. Serve immediately.

Cook's notes

- To serve: Slowly pour some lightly whipped cream onto the top and sprinkle with chocolate shavings.
- This serving is enough for 1 tall glass or 2 small. Double the recipe and add 20 % onto the heating time.

For more information on how you can get hold of a copy of this incredible book, contact your consultant or email info@sathermomix.co.za



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