

Coquito

Traditional Puerto Rican Coquito recipe - creamy coconut eggnog with rum, cinnamon, and nutmeg. Perfect for Christmas celebrations and holiday parties.

4h 10min
PREP

4h 10min
TOTAL

2
SERVINGS

Easy
DIFFICULTY

Coquito

Ingredients

- 14 oz coconut milk
- 1 cup white rum
- 1 tsp cumin
- 1 tsp nutmeg
- 1 tsp clove
- 1 tsp vanilla extract

Instructions

- 1 Prepare the Base**

Add 14 oz evaporated milk, 1 cup sweetened condensed milk, 1 tsp cream of coconut, and 1 tsp coconut milk to a blender. Blend on medium speed for 30 seconds until the mixture is smooth and well combined.
- 2 Add Spices and Flavoring**

Add 1 tsp ground cinnamon, 1 tsp vanilla extract, and 1 tsp white rum (if using) to the milk mixture. Blend on high speed for 1 minute until the mixture is completely smooth and all ingredients are fully incorporated.
- 3 Strain the Mixture**

Pour the blended mixture through a fine-mesh strainer into a clean pitcher or bottle to remove any lumps or undissolved spices. Press any solids gently with the back of a spoon to extract maximum liquid.
- 4 Chill and Develop Flavors**

Cover the pitcher tightly with plastic wrap or seal the bottle. Refrigerate for at least 4 hours or overnight to allow the flavors to meld and the mixture to chill completely.
- 5 Serve**

Shake or stir the coquito vigorously before serving, as the ingredients naturally separate. Pour into small glasses and serve immediately, garnished with a light dusting of ground cinnamon if desired.

Tips

Use full-fat coconut milk and high-quality cream of coconut like Coco López for the richest flavor and best texture. Light versions will result in a thinner, less flavorful drink.

Chill all ingredients before blending to ensure your Coquito is properly cold when finished. This also helps prevent separation during the blending process.

Strain the mixture through a fine-mesh sieve after blending to remove any lumps and achieve a perfectly smooth texture.

Allow the Coquito to rest in the refrigerator for at least 4 hours or overnight before serving to let the flavors fully develop and meld together.

Taste and adjust sweetness gradually - you can always add more sweetened condensed milk, but you can't take it away once it's mixed in.

Make Coquito 2-3 days before serving for the best flavor development. The spices will have time to infuse throughout the mixture.

Store in glass bottles or jars rather than plastic containers to maintain the best flavor and prevent any plastic taste from developing.

Always shake or stir well before each serving, as separation is natural and expected with this type of beverage.