

Cevizli Kahve

Rich Turkish walnut coffee milkshake with vanilla ice cream, honey, and chocolate chips. A creamy, indulgent drink perfect for coffee lovers.

10 min

HAZIRLIK

10 min

TOPLAM

1

PORSIYON

Easy

ZORLUK

Cevizli Kahve

Malzemeler

- 8 walnut
- 0.5 tbsp coffee
- 1 tbsp bitter chocolate
- 1 cup milk
- 0.5 tbsp vanillin
- 2 tbsp honey
- 2 scoop ice cream

Yapılış

- Prepare the walnut base**

Add 8 walnuts to a food processor and pulse 10-15 times until they form a coarse meal with no large chunks remaining.
- Add 0.5 tablespoon ground coffee to the processor with the walnuts and pulse 3-4 times to combine evenly.
- Make the coffee drink**

Add 1 cup cold milk, 2 scoops vanilla ice cream, 0.5 tablespoon honey, and 2 tablespoons chocolate chips to the food processor with the walnut mixture.
- Blend on high speed for 30-45 seconds until the mixture is completely smooth and creamy with no visible chunks of nuts or chocolate.
- Check the consistency and blend for an additional 10 seconds if any lumps remain.
- Serve**

Pour immediately into a chilled tall glass and serve with a straw.

İpuçları

Chill your glasses in the freezer for 10 minutes before serving to keep the drink colder longer and prevent rapid melting of the ice cream.

Toast the walnuts lightly in a dry pan for 2-3 minutes before grinding to enhance their flavor and add a subtle smoky note to the drink.

Use high-quality vanilla ice cream for the best texture and flavor – premium brands contain less air and more cream, creating a richer drink.

If your drink is too thick, add milk 1 tablespoon at a time until you reach desired consistency. If too thin, add more ice cream.

For the smoothest texture, ensure your coffee is finely ground and consider straining the mixture through a fine-mesh sieve if using coarse coffee grounds.

Pulse the food processor when grinding walnuts to avoid over-processing them into nut butter – stop when they reach a coarse meal consistency.

Serve immediately after blending to prevent separation, or give it a quick stir before serving if it sits for more than 5 minutes.