

F?st?k Ezmeli Kahve

Creamy peanut butter coffee recipe with coconut milk. Perfect blend of nutty and coffee flavors for a healthy, energizing drink in just 5 minutes.

5 min

HAZIRLIK

5 min

TOPLAM

2

PORSIYON

Easy

ZORLUK

F?st?k Ezmeli Kahve

Malzemeler

- 3 banana
- 2 tbsp peanut butter
- 2 tbsp espresso coffee
- 1 cup granola
- 1 cup coconut milk

Yap?l???

- Prepare the Espresso**

Brew 3 shots of strong espresso using your preferred method and divide between 2 serving cups.
- Make the Peanut Cream Base**

Add 2 tablespoons peanut butter and 1 cup coconut milk to a high-speed blender. Blend on high speed for 30-45 seconds until completely smooth and creamy with no lumps.
- Heat the Mixture**

Pour the peanut butter mixture into a small saucepan and heat over medium-low heat for 2-3 minutes, stirring constantly, until steaming hot but not boiling.
- Combine and Serve**

Pour the hot peanut butter mixture over the espresso in each cup. Stir gently with a spoon to combine and serve immediately while hot.

?puçlar?

Use natural peanut butter at room temperature for easier blending and smoother texture.

Brew your espresso strong since the peanut butter and milk will dilute the coffee flavor.

Warm your coconut milk slightly before blending to prevent the mixture from cooling down too quickly.

For extra sweetness, add a pitted date to the blender instead of processed sugar.

If the mixture separates, blend again briefly or stir vigorously before serving.

Experiment with different nut butters like almond or cashew for variety.

For a frothier texture, use an immersion blender or milk frother after mixing.

Store leftover mixture in the refrigerator and reheat gently, stirring frequently to prevent separation.