

# COCKTAIL OF THE WEEK



RAISTHORPE  
DISTILLERY

## Pumpkin Spice Coffee Cream

Using Raisthorpe's  
Blackcurrant Wild Vodka

### INGREDIENTS:

2oz Raisthorpe's Coffee Cream  
Liqueur

1oz Pumpkin Spice Liqueur

1oz Brewed Espresso or Strong  
Coffee, Cooled

1oz Milk or Cream

1/2oz Pumpkin Puree

1/4oz Maple Syrup

1/4tsp Pumpkin Pie Spice

Whipped Cream, for garnish

Cinnamon stick and a sprinkle of  
pumpkin pie spice, for garnish  
(optional)

### METHOD:

1. In a cocktail shaker, combine Raisthorpe's Coffee Cream Liqueur, Pumpkin Spice Liqueur, Brewed Espresso or Coffee, Milk or Cream, Pumpkin Puree, Maple Syrup, and Pumpkin Pie Spice.
2. Add ice to the shaker and shake vigorously until well combined and chilled.
3. Strain the mixture into a chilled cocktail glass.
4. Optional: Top the cocktail with a generous dollop of whipped cream.
5. If desired, garnish with a cinnamon stick and a sprinkle of pumpkin pie spice for an extra touch of autumn flavour.

