

THE N/A DRINK REVIEW



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FREE SPIRIT WHITE RUSSIAN

INGREDIENTS

- 2 oz. chilled very strong espresso
 - or espresso made from powder such as
 - Madaglia D'oro or Café Bustelo
- ½ oz. caramel sauce
- 2 drops vanilla extract
- 1 oz. ½ & ½

Garnish: ground nutmeg

DIRECTIONS

1. Combine first 3 ingredients in a serving glass & stir until caramel sauce dissolves.
2. Add ice cubes.
3. Carefully & gently pour the ½ & ½ over the ice to create the layered float.

Garnish: with a dusting of ground nutmeg
Swirl glass to combine before sipping.

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