THE J.M. SMUCKER Co

Horchata Iced Coffee

Dulce y refrescante ... Our Horchata Iced Coffee recipe combines the creamy sweetness of horchata (a traditional Latin drink sometimes spelled "orxata") with the deliciously bold taste of **Café Bustelo**® coffee. It takes a little bit of time to make, but we think the results are worth it. Enjoy!

Prep Time	Cook Time	Serves	Difficulty
20 mins	10 mins	4	Easy

Ingredients

- 4 individual shots of brewed Espresso Ground Coffee
- 1/2 cup uncooked rice (rinsed and drained)
- 2 cinnamon sticks
- 1 (6 oz.) can evaporated milk
- 1 (6 oz.) can sweetened condensed
- 6 cups warm water, divided
- (Optional) 1/2 teaspoon vanilla
- Sugar or sweetener to taste
- Ground cinnamon, for garnish

Directions

Step 1: Soak ingredients

PLACE rice, cinnamon sticks, vanilla (optional) and 2 cups of water into a bowl. Cover and refrigerate for 4-8 hours or overnight.

Step 2: Separate ingredients

REMOVE most of the cinnamon sticks, leaving only 1/4 of a stick behind to be pureed in the next step.

Step 3: Puree 1/2 the rice

ADD 1/4 of the rice mixture to a blender and puree until smooth. Then add another 1/4 of the rice mixture and repeat.

Step 4: Strain liquid

USE a fine mesh strainer or cheesecloth to strain the rice mixture over a pitcher. Squeeze out as much liquid as possible by pressing with a spoon or squeezing the cheesecloth.

Step 5: Repeat process

PUREE and strain the rest of the rice mixture as described above.

Step 6: Add milks & water

STIR the evaporated milk, sweetened condensed milk and remaining 4 cups of water into the pitcher to create the horchata.

Step 7: Adjust to preference

TASTE and add sugar or more water if you like.

Step 8: Chill

REFRIGERATE horchata mixture until cool, then stir.

Step 9: Finish & serve

POUR each shot of brewed espresso over ice. Top with horchata, garnish with cinnamon and cardamom, and enjoy! ¡Salud!

Images

