



Baby G or Irish Meister

15 mL Carolan's Irish Cream15 mL Jagermeister or Jagermeister ColdBrew Coffee

Pour the Jagermeister 15 mL first, then follow with Carolan's carefully to ensure layering.



ORIGINAL RECIPES



COFFEE CAKE

35ml Carolan's Irish Cream 25ml Espresso 50ml Milk 4 Biscuit Cookies 2 Scoops Vanilla Ice Cream

Put the ingredients in a blender.
Pour in a glass and garnish with a biscuit cookie.





ORIGINAL RECIPES



Aunty Carolan's Cowboy Coffee

30ml Carolan's Irish Cream 30ml Whisky or Rum 10ml Sugar Syrup Black Coffee Whipped cream

Add Carolan's and whiskey or rum to your glass. Pour hot coffee into your glass until it is 3/4 full. Top with cream.







CELTIC RUSSIAN

30ml Carolan's Irish Cream 30ml Vodka 30ml Espresso 15ml Cream'

Combine all ingredients in a shaker. Fill the shaker with ice and shake until well chilled. Fill a rocks glass with ice and strain the cocktail into that glass







Irish Espresso Martini

20ml Carolan's Irish Cream 40ml Vodka 10ml Sugar Syrup 40ml Espresso Coffee

Combine all ingredients in a shaker. Fill the shaker with ice and shake until well chilled. Double strain into a martini glass.







Cold Brew

35ml Carolan's Irish Cream 35ml Vodka 50ml Coffee

Combine first 2 ingredients in a shaker with ice and shake until chilled, add coffee and ice to a glass and pour shaken mix over the top.





Salted Caramel Espresso Martini

50ml Carolan's Salted Caramel Irish Cream 45ml Espresso 10ml Caramel Syrup

Combine all ingredients in a shaker. Fill the shaker with ice and shake until well chilled. Double strain into a martini glass.





Salted Caramel Affogato Thickshake

75ml Carolan's Salted Caramel Irish Cream 2 big scoops vanilla ice cream 75ml milk

Add all of the ingredients to a blender and blend until smooth. Pour into your glass and garnish with your favourite toppings.



SALTED CARAMEL RECIPES



SALTED CARAMEL FRAPPE

35ml Carolans Salted Caramel 25ml Espresso 50ml Milk 2 scoops Vanilla Ice Cream Whipped Cream

Mix ingredients in a blender. Before pouring, swirl caramel around glass. Top with whipped cream and caramel drizzle.