

Coquito



The National Drink of Puerto Rico. Think Egnog with coconut instead of eggs and milk. This recipe is a take on Roberto Berdecia's from La Factoria, San Jaun, Puerto Rico.

Ingredients:

- 2 cinnamon sticks
- 3 whole cloves
- 3 allspice berries
- 2 star anise
- 250 – 300 ml Gold Rum
- 15 oz. (1 can) coconut milk
- 15 oz. (1 can) cream of coconut (such as Coco López)
- 15 oz. (1 can) sweetened condensed milk

Directions:

1. In a sauce pan, combine spices and the coconut milk.
2. Bring to a simmer over medium heat. Simmer on low-medium heat for 30 minutes
3. Allow to cool completely.
4. Strain the cooled coconut milk into a blender and add the cream of coconut and sweetened condensed milk.
5. Measure the volume (should be 900 – 1000 ml). Add about 1/3 of that volume of Rum to taste. (If the volume of milks and cream is 900 ml, add 300 ml of Rum)

6. Blend until thoroughly mixed and frothy.
7. Chill well before serving.
8. Garnish with graded cinnamon

Cheers!
