

# Mexican Misto



Expect Perfection.®



South-of-the-border spice and traditional Horchata beverage flavor blend perfectly with Red Diamond 100% Arabica® Coffee for a robust taste sensation that will wake you up any time of day. Combine rice-based Horchata and coffee, then dust with chipotle powder to really spice up your customers' tastebuds.

## Ingredients

- 14 oz sweetened condensed milk
- 4 oz hot coffee (Red Diamond 100% Arabica®)
- 4 oz Horchata (recipe follows), steamed
- Chipotle powder, for garnish

### Horchata:

- 6 cups water
- 1 cup toasted rice
- ½ cup chopped toasted almonds
- 1 cinnamon stick
- ½ cup raw sugar
- 1 Tbsp vanilla extract
- 1 vanilla bean

## Directions

### Horchata:

1. Combine water, rice, almonds, cinnamon, raw sugar and vanilla, and soak for 24 hours.
2. Add rice and water mixture into blender, and blend until fairly smooth.
3. Strain horchata through fine mesh sieve.

### Mexican Misto:

Stir in sweetened condensed milk.

1. Pour hot coffee into mug.
2. Add steamed Horchata.
3. Dust with chipotle powder.