

Prickly Pear Horchata



Expect Perfection.®

Exotic and energizing, it begins with a cinnamon-enhanced Horchata beverage with the added zing of prickly pear juice. Serve on ice and top it off with High Altitude® Premium Coffee Guatemala Huehuetenango for an added boost of flavor and caffeine.



Ingredients

Coffee Concentrate:

- 12 oz ground High Altitude® Guatemala Huehuetenango
- 5 cups cold water

Prickly Pear 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
- 14 oz sweetened condensed milk
- 16 oz prickly pear juice

Directions

Coffee Concentrate:

1. Bring water to boil; gently stir in ground coffee. Let it steep for 20-30 minutes, strain through coffee filter, and refrigerate.

Prickly Pear Horchata:

1. Combine water, rice, almonds, cinnamon, raw sugar and vanillas, 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.
4. Stir in sweetened condensed milk and prickly pear juice.
5. Fill glass with ice.
6. Add 6 oz Prickly Pear Horchata.
7. Gently pour 2 oz Coffee Concentrate to float on top.