

## Walnut Whip Coffee

This isn't meant to be a super filling smoothie but an amazingly tasty kickstart drink. I much healthier twist to your regular coffee in the morning.



This drink calls for creamed coconut. To make this, place a tin of full fat coconut milk in the fridge overnight. When you come to make this in the morning it will be perfect. Just open the tin and on the top will be a thick, waxy layer of cream. This is what we are going to whip up.

- 5 walnuts
- 1 tablespoon raw cacao powder
- 300 ml coconut milk
- 2 tablespoons of creamed coconut
- 1 tablespoon flaxseeds
- 1 cup cold coffee (make this good quality!)

Super easy. Open your tin of coconut milk and scoop out the thick layer of cream into a bowl. Using a hand blender whip this up. It'll take less than a minute with a hand blender, a little longer if whisking manually.

Now, place the walnuts, coffee, cacao powder, coconut milk and flaxseeds in your nutribullet or blender and blitz until smooth.

Pour the coffee mixture into your coconut cream and mix together with the hand blender again for just a few seconds. This will make a thick, creamy, frothy coffee mix.

Pour into a large glass and enjoy 😊 (use a straw if you want to avoid a chocolatey moustache!)