

CAFÉ TROPICANA COCKTAIL JUG

🕒 10 min 🍷 Medium














MATERIALS

Cocktail Shaker
Cutting boards
Knife
Tall Jug

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

- Orange juice 150 ml 
- Pineapple Juice 150 ml 
- Mango Purée 100 ml 
- Vodka 120 ml 
- Rum 90 ml 
- Pulp of Passion Fruit 30 ml 
- Vanilla Syrup 15 ml 
- Red Italian bitters 6 dash 
- Strawberry 6 unit 
- Lemon 4 unit 
- Lime 1 unit 
- Ice Cubes 700 g 

LET'S MAKE IT!

STEP 01

Slice the lime and 2 of the lemons into rings. Juice remaining two lemons and set aside.

STEP 02

Chop strawberries into quarters.

STEP 03

Into the cocktail jug add the juices, mango nectar, vodka, rum, passionfruit, syrup, chopped fruit and 600g of the ice. Stir to combine.

STEP 04

Add remaining ice to your cocktail shaker and extract coffee from two **Double Espresso Chiaro** capsules over the top.

STEP 05

Shake coffee vigorously for 10 - 15 seconds and strain on top of cocktail mixture

STEP 06

Finish by dashing with bitters, stirring and adding a small bunch of mint leaves to the top

STEP 07

Pour and serve into four glasses

INSPIRATIONS

