

# AMARO ORANGE & ESPRESSO APERETIF

🕒 5 min

👉 Easy




## MATERIALS


Cocktail Shaker  
Measuring spoons  
Cocktail Strainer  
Creatista Pro  
Short Rocks Glass

## RECOMMENDED NESPRESSO COFFEES




## INGREDIENTS

Vodka 30 ml 

Averna 15 ml 

Coffee Liqueur 5 ml 

Orange Bitters 3 

Tonic Water 50 ml 

Orange Peel 1 piece 

Ice Cubes 90 g 

## INSPIRATIONS



## LET'S MAKE IT!

### STEP 01

Pour 50ml Tonic water into a short rocks glass, with one large ice cube.

### STEP 02

Place 90g ice, 30ml Vodka, 15ml Averna, 5ml Coffee Liqueur, and 3 drops Orange Bitters into a cocktail shaker.

### STEP 03

Extract 40ml Ristretto directly into shaker.

### STEP 04

Place lid on shaker and shake hard for 15 seconds.

### STEP 05

Remove lid, and strain over Tonic water and ice in short glass.

### STEP 06

Twist orange peel over drink to release the citrus zest, and float on top of drink.