NESPRESSO RECIPES

CHILLI & ESPRESSO MARGARITA





MATERIALS

Vertuo Pop Spicy Red Barista Cocktail Shaker

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Blanco Tequila 45 ml



Cointreau 45 ml



Coffee Liqueur 15 ml



Orange Bitters 1 Dash



Ice Cubes

1 Unit

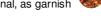
300 g



Salt 0 optional, as garnish



Chili Flakes
0 optional, as garnish



INSPIRATIONS





LET'S MAKE IT!

STEP 01

Slice your red chilli into rounds and set aside.

STEP 04

Depending on your taste preference, add between 1 to 3 slices of fresh chilli.

STEP 07

Strain over ice into rocks glasses. If you like it hot: float 1 chilli slice on top of your drink. Serves 2.

STEP 02

Fill two rocks glasses with Ice. Optional: Garnish your rocks glasses with a salt and chilli flake rim by wetting the rim of the glass with water and dipping onto a plate with salt and a pinch of chilli flakes.

STEP 05

Add a 40ml extraction of Altissio into the shaker.

STEP 03

Into your Barista Cocktail Shaker, add 45ml blanco tequila, 45ml Cointreau, 15ml coffee liqueur and 180g ice.

STEP 06

Close lid and shake for 15 seconds to rapidly chill the beverage.