

CHILLI & ESPRESSO MARGARITA

  Easy



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

Fresh Red Chili 
1 Unit

Ice Cubes 
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 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 03

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

STEP 04

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

STEP 05

Add a 40ml extraction of Altissio into the shaker.

STEP 06

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

STEP 07

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