

# MOCKTAIL UNFORGETTABLE DOUBLE ESPRESSO

🕒 5 mins.

👤 Easy











## MATERIALS

Shaker  
Culinary Blow Torch  
Vertuo Machine  
Festive Glass

## RECOMMENDED NESPRESSO COFFEES

## INGREDIENTS

- Unforgettable Double Espresso 80 ml 
- Ice Cubes 5 pcs 
- Vanilla Syrup 100 ml 
- Non-treated Organic Lime Wedge 1 pc 
- pineapple juice 100 ml 
- Ginger Powder 1 pinch 
- Slice of Fresh Pineapple and leaves 2 pcs 
- Nespresso brown sugar 4 g 

## INSPIRATIONS



## HOW TO MAKE !

### STEP 01

In a shaker, pour 10ml of vanilla syrup, 1 squeezed of Lime wedge, 100ml of Pineapple juice and 1 pinch of Ginger Powder.

### STEP 02

Strain and pour the mix into the Festive Glass. Rinse your shaker. Add 3 ice cubes (30g each) to the shaker and close it tightly. Shake the shaker vigorously for 10 seconds.

### STEP 03

Brew 1 capsule of Unforgettable Double Espresso directly into the shaker, add 2 ice cubes, close tightly, shake vigorously for 15 seconds, and pour gently over the mixture with a spoon.

### STEP 04

Optional: To garnish, sprinkle a pineapple piece with brown sugar, caramelize it using a culinary torch and then pin it to the glass rim. Finally, stick the 2 leaves on the pineapple piece.