

# MOCKTAIL TROPICAL SPICE DOUBLE ESPRESSO

🕒 5 mins.

👉 Easy




## LET'S MAKE IT!

### MATERIAL

Barista Connected Milk Recipe  
Maker  
Vertuo Machine  
Large Barista Recipe Glass


### RECOMMENDED NESPRESSO COFFEES

### INGREDIENT(S)


Unforgettable Double  
Espresso   
80 ml

Ice Cubes   
7 pieces

Non-treated Organic Lime  
Wedge   
10 g

Mango juice   
120 ml

Monin Vanilla Syrup   
10 ml

Chili Powder   
2 g

### INSPIRATIONS



#### STEP 01

INTO YOUR DIGITAL BARISTA MILK FROTHER, EXTRACT 80ML OF UNFORGETTABLE DOUBLE ESPRESSO AND PUT 2 ICE CUBES. CLOSE THE LID, CHOOSE THE "ICED NITRO" RECIPE AND PRESS THE START BUTTON.

#### STEP 04

POUR THE ICED NITRO COFFEE OVER.

#### STEP 02

ON THE RIM OF A BARISTA LARGE RECIPE GLASS, LARGE GLASS PUT VANILLA SYRUP AND ADD DRIED CRUSHED CHILI ON HALF OF THE RIM ONLY (SEE PICTURE).

#### STEP 05

OPTIONAL: PLACE A FRESH PIECE OF MANGO AND / OR ONE SMALL RED CHILI ON THE GLASS RIM.

#### STEP 03

PUT 5 ICE CUBES (30G EACH), SQUEEZE 10GR OF NON-TREATED LIME WEDGE AND POUR 120ML OF MANGO NECTAR / JUICE, STIR IT GENTLY.