

# COCKTAIL UNFORGETTABLE PISCO DOUBLE ESPRESSO

🕒 5 mins.

👤 Easy











## MATERIAL

Barista Shaker, Limited Edition  
Culinary Blow Torch  
Vertuo Machine

## RECOMMENDED NESPRESSO COFFEES

## INGREDIENT(S)

- Unforgettable Double Espresso 80 ml 
- Ice Cubes 5 pieces 
- Monin Vanilla Syrup 10 ml 
- Non-treated Organic Lime Wedge 5 ml 
- Pineapple juice 50 ml 
- Pisco 40 ml 
- Slice of Fresh Pineapple and leaves 2 pieces 
- Nespresso brown sugar 4 g 

## INSPIRATIONS



## LET'S MAKE IT!

### STEP 01

IN A SHAKER, POUR 10ML OF VANILLA SYRUP, 1 SQUEEZED LIME WEDGE, 50ML OF PINEAPPLE JUICE AND 40ML OF PISCO. SHAKE THE SHAKER VIGOROUSLY FOR 10 SECONDS.

### STEP 02

STRAIN AND POUR THE MIX INTO THE FESTIVE GLASS

### STEP 03

RINSE YOUR SHAKER. BREW 1 CAPSULE OF UNFORGETTABLE DOUBLE ESPRESSO DIRECTLY INTO THE SHAKER, ADD 3 ICE CUBES (30G EACH), 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.