

COCKTAIL UNFORGETTABLE PISCO 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 (30 g each) 5 
- 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 
- 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.

STEP 04

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 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 05

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.

STEP 03

Strain the mixture into a Festive glass.