

# COCKTAIL UNFORGETTABLE PISCO ESPRESSO



Easy











## MATERIALS

Shaker  
Culinary Blow Torch  
Festive Glass  
Nespresso Original Machine

## RECOMMENDED NESPRESSO COFFEES

## INGREDIENTS

- Unforgettable Espresso 80 ml 
- Ice Cubes 5 pcs 
- 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 pcs 
- Almonds 1 pc 

## INSPIRATIONS



## HOW TO MAKE !

### STEP 01

In a shaker, pour 10ml of vanilla syrup, 1 squeezed Lime wedge, 50ml of Pineapple juice, and 40ml of Pisco.

### 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

Strain the mixture into a Festive glass. Rinse the shaker with water to clean it.

### STEP 04

Brew 2 capsules of Unforgettable 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 05

Optional: 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.