

# SPARKLING ALTISSIO DECAFFEINATO & ARPEGGIO DECAFFEINATO

  Easy










## MATERIAL

Barista  
Ice Cube Tray  
Martini Glass  
Vertuo Pop+ Deluxe

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENT(S)

- Altissio capsule  
1 capsule 
- Altissio Decaffeinato  
1 capsule 
- Arpeggio  
1 capsule 
- Arpeggio Decaffeinato  
1 capsule 
- Rose Syrup  
10 ml 
- Ice Cubes  
1 cube 
- Prosecco or Champagne  
40 ml 
- Strawberry  
0 Garnish 
- Rose petal  
0 Optional, as garnish 

## INSPIRATIONS



## LET'S MAKE IT!

### STEP 01

POUR 10 ML OF ROSE SYRUP AND 60 ML OF PROSECCO IN A COCKTAIL GLASS. STIR GENTLY.

### STEP 02

IN A SHAKER, EXTRACT 40 ML OF NESPRESSO COFFEE: WITH VERTUO : ALTISSIO OR ALTISSIO DECAFFEINATO (40ML) WITH ORIGINAL : ARPEGGIO & ARPEGGIO DECAFFEINATO (40 ML) ADD 3 ICE CUBES AND SHAKE VIGOROUSLY. AFTER SHAKING, POUR THE COFFEE WITH STRAINER IN THE GLASS.

### STEP 03

ADD 40 ML OF PROSECCO AND STIR GENTLY AGAIN.

### STEP 04

ADD FRESH STRAWBERRIES ON A STICK AND AN EDIBLE ROSE PETAL(OPTIONAL) AS A GARNISH. ENJOY

