

BOHEME COFFEE

🕒 10 min 💡 Medium

MATERIALS

Small Water Glass (110 MI / 4 Oz)
Large Glass Jug
Cocktail Spoon
Ritual Recipe

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

Capsule Of Linizio Lungo
Grand Cru
100 MI / 3.4 Oz Of Grenadin
Syrup
100 MI / 3_4 Of Gin
200 MI / 6.8 Oz Of Cherry
Brandy
200 MI / 6.8 Oz Red Porto
Wine
200 MI / 6.8 Oz Of Tonic
300 MI / 10.1 Oz Of Red Wine
Pineapple
Mango
Cherries
Strawberries
Ice Cubes

INSPIRATIONS



LET'S MAKE IT!

- Prepare the Linizio Lungo Grand Cru (110 ml / 4 oz) in the small water glass
- Pour into a large pitcher filled with ice cubes (about 3 / 4 parts)
- Add the red porto wine, syrup, gin, brandy, and wine
- Stir the mixture with a cocktail spoon for 20 seconds
- Add the pineapple, the mango, the cherries and strawberries cut into chunks
- Complete with the tonic and gently stir again
- Serve in a glass with ice cubes and with the same selection of fruits pieces that has been used for the jar