

GRAPEFRUIT & THYME COFFEE COCKTAIL

🕒 ⚡ Easy







MATERIALS

Shaker
Cocktail Glass
Straw

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

- Vanilla Syrup 1 cl 
- Ice Cube 2 Unit 
- Dried thyme leaves 5 Leaves 
- Grapefruit Juice 10 cl 
- Coriander leaves 5 Leaves 
- Robusta Uganda capsule 1 Unit 

INSPIRATIONS



HOW TO MAKE !

STEP 01

Put the vanilla syrup in the glass

STEP 02

Put some dried, previously crushed, thyme leaves, the grapefruit juice and 2 ice cubes in a shaker and shake for a few seconds. Pour in the glass.

STEP 03

Separately, make an espresso (40ml) and shake it with a couple of ice cubes. Pour the coffee in the glass.

STEP 04

Decorate with a dried thyme sprig and serve.