

## RED CARPET COFFEE

🕒 10 min.

👉 Easy

### MATERIALS

Shaker  
Recipe Glass

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

Capsule Of Grand Cru *Master  
Origin Colombia*

10/15 ml / 0.5 Oz Of Crème De  
Mûre (Blackberry Liqueur)

60 ml / 2 Oz Of Sparkling Wine

Ice Cubes

### INSPIRATIONS



### HOW TO MAKE !

- Pour 20 ml / 0
- 7 oz of Crème de Mûre into a glass Pour your Master Origin Colombia Grand Cru into a cocktail shaker and cool vigorously using the ice cubes Pour the chilled Grand Cru into a small container, using a teaspoon to remove as much of the crema (foam) as possible
- Carefully pour the coffee into the glass, pouring it over a teaspoon to create two levels, Crème de Mûre – coffee (Raise the teaspoon as the level of coffee rises)
- Finish by adding the sparkling wine, once again pouring it carefully over the teaspoon
- Sip and enjoy!