

CAFÉ TROPICANA FOR TWO

🕒 10 min 🍷 Medium









MATERIALS

Cocktail Shaker
Cocktail Strainer

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

- Vodka 100 ml 
- Fresh Grapefruit Juice 100 ml 
- Cold sparkling water 60 ml 
- Pineapple Juice 60 ml 
- White Peach Monin Syrup 1 tsp 
- Crushed Ice 2 cup 
- Ice Cubes 180 g 
- Peach 2 slice 

INSPIRATIONS



LET'S MAKE IT!

STEP 01

Fill two tall glasses with crushed ice

STEP 02

Place ice cubes, vodka, fresh grapefruit juice, sparkling water, pineapple juice and **White Peach Monin Syrup** into a large shaker

STEP 03

Extract **Master Origins Colombia** into the shaker as the last ingredient

STEP 04

Place lid on shaker and shake hard for 15 seconds

STEP 05

Remove lid and strain cocktail evenly into the tall glasses

STEP 06

For extra flavour, slide a peach wedge around the rim of the glass and attach as a garnish