

ESPRESSO MARTINI & NUNCA SOLO COCKTAILS

🕒 5 min. 🍷 Medium


MATERIALS


Shaker
Saucepan
Martini Glass
Ice
Wine glass


RECOMMENDED NESPRESSO COFFEES





INGREDIENTS

MASTER ORIGINS MEXICO
CAPSULE 
1 capsule

MASTER ORIGINS PERU
ORGANIC CAPSULE 
1 capsule


Premium Vodka 
40 ml


Sea salt 
5 g


Coffee Liquor 
15 ml

Sugar syrup 
10 ml

Premium Anejo Tequila 
30 ml

Mezcal 
15 ml

Chile & Cinnamon Syrup 
15 ml

Fresh pineapple juice 
40 ml

Chocolate Bitters 



HOW TO MAKE !

STEP 01 ESPRESSO MARTINI

- Put all ingredients in your shaker and add ice : 10ml Master Origins Peru Organic coffee 40ml Premium Vodka Sprinkle of sea salt 15ml Coffee Liquor 10ml Sugar Syrup - Shake vigorously for 15 seconds.
- Strain your cocktail in a coupette or martini glass.

STEP 02

- Put all ingredients in your shaker and add ice : 40ml Master Origins Mexico coffee 30ml Premium Anejo Tequila 15ml Mezcal 15ml Chili & Cinnamon Syrup* 40ml Fresh Pineapple juice 2 dashes Chocolate bitters
- Shake vigorously for 15 seconds. - To assemble: strain your cocktail in a wine glass and garnish with cinnamon and dried orange. *If you are missing this ingredient, here are the steps for a homemade Cinnamon & Chili Syrup: - Heat up 20 grams of sugar with 200ml of water until the sugar dissolves (do not let it boil) - Then add one cinnamon stick and a pinch of dried chili and let it infuse for 2H. - Strain out the cinnamon and chili and keep it cool in the fridge.

2 Dash

Dried cinnamon & orange

1 Piece



Cinnamon stick

1 Stick



Dried chilli

1 Pinch



INSPIRATIONS

