

## TROPICAL ICED RIO


🕒  Easy

### MATERIALS


[View Recipe Glass](#)


### RECOMMENDED NESPRESSO COFFEES

#### INGREDIENTS


World Explorations Rio de Janeiro Espresso   
1 capsule

Ice Cubes   
4 Pieces

Fresh lime slice   
1 piece

Brown sugar   
8 g

gum syrup   
2 g

Still Water   
60 ml

### INSPIRATIONS



### HOW TO MAKE !

#### STEP 01

Place 16 fresh lime wedges and 8 g of brown sugar (2 Nespresso brown sugar sticks) into a View Recipe Glass.

#### STEP 02

Muddle it.

#### STEP 03

Add 2 g of gum syrup.

#### STEP 04

Add four 30 g ice cubes and pour in 60 ml of water.

#### STEP 05

Mix it slowly with a spoon.

#### STEP 06

Extract 40 ml of World Explorations Rio de Janeiro Espresso over it.

#### STEP 07

Garnish with a nice slice of fresh lime on the rim of the glass.