

ICE INTENSO CAIPIRINHA

🕒 3 min 🍵 Medium




MATERIALS


View Spoon (size L)


RECOMMENDED NESPRESSO COFFEES




INGREDIENTS


Ice Cubes
120 gr 


Brown sugar
8 gr 

Fresh lime slice
1 piece 

gum syrup
2 gr 

Water
60 ml 

Fresh non treated lime
60 gr 

ICE INTENSO capsule (40ml)
1 capsule 

INSPIRATIONS



HOW TO MAKE !

STEP 01

Into a View recipe glass, put 16 cubes of fresh non treated lime (60gr), 8gr of brown sugar. Muddle it

STEP 02

Add 2gr of gum syrup (sugar cane syrup)

STEP 03

Add 4 ice cubes of 30 grammes and pour 60ml water * * Alternative: Replace 60 ml still water by 40ml of Cachaça and 20ml of still water

STEP 04

Mix it with a spoon

STEP 05

Extract 40ml of espresso **ICE INTENSO** over it

STEP 06

Add a nice piece of fresh lime on the glass rim