

## EXOTIC BRAZILIAN- INSPIRED MOCKTAIL

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### MATERIALS

Shaker  
REVEAL Cold Coffee

### RECOMMENDED NESPRESSO COFFEES

### INGREDIENTS

- Brown sugar 8 g 
- Passion fruit 40 g 
- gum syrup 2 ml 
- Still Water 60 ml 
- Ice Cubes 210 g 
- Optional Lime Slice 1 Unit 
- Fresh Mint 1 Unit 
- Fresh Lime 60 g 
- Exotic Liminha Over Ice 1 

### INSPIRATIONS



### LET'S MAKE IT!

#### STEP 01

Place 8 lime pieces (60 g) and 8 g of brown sugar into a **REVEAL** lungo glass. Mix thoroughly.

#### STEP 02

Cut a passion fruit in half and scoop out the seeds, place them in the glass along with 6 ice cubes (30 g each) and 2 ml of gum syrup. Pour in 60 ml of still water and mix until the lime and passion fruit seeds float to the top.

#### STEP 03

In a shaker, add an ice cube and then extract 80 ml of **Exotic Liminha Over Ice** over it. Seal the shaker and shake vigorously.

#### STEP 04

Gently pour the chilled coffee into the glass, over the other ingredients. Garnish with a slice of lime and mint leaves