

## BRAZILIAN-INSPIRED COCKTAIL

🕒 5 mins

👤 Medium


### MATERIALS

Shaker  
VIEW Recipe Glass (350ml)

### RECOMMENDED NESPRESSO COFFEES


### INGREDIENTS


Fresh Lime 60 g 

Brown sugar 8 g 


Passion fruit 40 g 

gum syrup 2 ml 

Cachaça 40 ml 

Still Water 20 ml 

Ice Cubes 150 g 

Barista Creations Liminha Over Ice 1 Unit 

### INSPIRATIONS



### HOW TO MAKE !

#### STEP 01

Into a View Recipe glass, place 8 cubed pieces of lime (60 g) and 8 g of brown sugar and muddle the ingredients.

#### STEP 02

Cut a passion fruit in half and scoop out the seeds, place them in the glass along with 4 ice cubes (30g each) and 2ml of gum syrup. Pour in 40ml of cachaça and 20ml of still water and mix until the lime and passion fruit seeds float to the top.

#### STEP 03

Into a shaker, add an ice cube and then extract 40ml of 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.