

FRUITÉ: RASPBERRY, ROSE & CHAMPAGNE COCKTAIL

🕒 5 min

👉 Easy









MATERIALS

Spoon
Shaker
Martini Glass
Barista

RECOMMENDED NESPRESSO COFFEES

INGREDIENTS

- infiniment fruité 40 ml 
- Rose syrup 10 ml 
- champagne brut 60 ml 
- Raspberries 1 Stick 
- Rose petal 3 Pieces 
- Ice Cubes 1 piece 

INSPIRATIONS



HOW TO MAKE !

STEP 01

Brew 40 ml of Infiniment Fruité and add one ice cube into your Barista device, or in a shaker. Close the lid, select the "Iced Nitro" recipe and press the start button. If using a shaker, shake vigorously.

STEP 02

Pour 10 ml of Rose syrup and 60 ml of Champagne Brut in a Champagne cocktail glass. Stir gently.

STEP 03

Pour another 60 ml of Champagne Brut. Stir gently again.

STEP 04

Add the Infiniment Fruité on top of the champagne gently to avoid overflowing.

STEP 05

Add fresh raspberries on a stick and an edible bio rose petal as a garnish.

STEP 06 ENJOY!