

# NESPRESSO MOJITO

🕒 10 mins

👉 Easy










## MATERIALS

Muddler  
Reveal Cold Brew Glass  
Barista Cocktail Shaker  
Vertuo Next

## RECOMMENDED NESPRESSO COFFEES



## INGREDIENTS

- Lime Juice 30 ml 
- Lime 1 Unit 
- Mint Leaves 1 Bunch 
- Ice Cubes 1 Unit 
- Soda water 1 Unit 
- White Rum 60 ml 
- Raw Sugar Sticks 2 Unit 

## INSPIRATIONS



## LET'S MAKE IT!

### STEP 01

Add sugar, lime juice, lime pieces and mint to a glass cup and muddle.

### STEP 02

Add ice cubes to fill glass cup 2/3 full.

### STEP 03

Add rum to the glass cup and stir to combine.

### STEP 04

Fill barista cocktail shaker halfway with ice, extract Liminha coffee into barista shaker and shake vigorously for 10 seconds to chill and froth.

### STEP 05

Pour chilled espresso into glass cup.

### STEP 06

Top up glass cup with soda water.

### STEP 07

Serve.