



ALPINE ESPRESSO MARTINI

🕒 3 minutes

👉 Easy


MATERIAL


Barista Shaker, Limited Edition
Vertuo Pop + Liquorice Black
Pixie

RECOMMENDED NESPRESSO COFFEES



INGREDIENT(S)


Festive Black Espresso
Original 
2 capsules (instead of 1 Vertuo
capsule)

35% Cream 
50 ml


Apricot Brandy 
40 ml

Sugar Syrup 
20 ml

Dry Apricot 
1 piece

Fir branch 
1 piece

Ice Cubes 
4 pieces

Festive Black Double
Espresso Vertuo 
1 capsule

INSPIRATIONS

LET'S MAKE IT!

STEP 01

Brew 1 capsule of Festive Black Double Espresso Vertuo or 2 capsules of Festive Black Espresso Original into your cocktail shaker.

STEP 04

Rinse your shaker, place 1 ice cube (30g), 50ml of cream 35% and shake vigorously for 10 seconds.

STEP 02

Add 20ml of sugar syrup, 40ml of apricot brandy and 3 ice cubes (30g each) into your shaker. Close it and shake vigorously for 20 seconds.

STEP 05

Scoop the cream from the shaker into your Martini Glass with a spoon.

STEP 03

Pour your recipe into your Martini Glass .

STEP 06

Cut a dry apricot into 3 pieces and place it on a toothpick with a fir branch as garnish. **Disclaimer:** The fir branch is for decoration purpose only and kindly use untreated, edible fir branches.