

ALPINE ESPRESSO MARTINI

🕒 4 minutes

👉 Easy



MATERIALS

Shaker
Nespresso Martini Glass
Toothpick

RECOMMENDED NESPRESSO COFFEES





INGREDIENTS


Festive Black Espresso
2 Capsules 


Cream (3.5% fat)
50 ml 

Apricot brandy
40 ml 

Sugar syrup
20 ml 

Ice Cubes
4 pieces 

Dried apricot
1 piece 

Fir branch
1 piece 

INSPIRATIONS

LET'S MAKE IT!

STEP 01

Brew 2 capsules of **Festive Black Espresso** (40 ml) into a shaker.

STEP 02

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

STEP 03

Pour your recipe into your **Nespresso** martini glass.

STEP 04

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

STEP 05

Scoop the cream from the shaker into your **Nespresso** martini glass with a spoon.

STEP 06

Cut a dried apricot into 3 pieces and place it on a toothpick with a fir branch as garnish.