



## GLITTERING MAPLE PECAN MARTINI




Easy


### MATERIAL


Ice Cube Tray  
Vertuo Pop + Mango Yellow  
Barista Shaker, Limited Edition  
Martini Glass

### RECOMMENDED NESPRESSO COFFEES


### INGREDIENT(S)


Barista Creations Maple  
Pecan Flavoured   
1 capsule


Nespresso Ice Cubes   
0 kg


Brown sugar   
30 ml


Vanilla flavoured Vodka   
30 ml

Half-and-half cream   
40 ml

Pecan nuts   
5 gr

Maple syrup   
5 ml

Cinnamon   
1 Optional, as garnish

Gold leaf   
1 Optional, as garnish

### INSPIRATIONS



### LET'S MAKE IT!

#### STEP 01

ADD 30 ML OF BROWN  
SUGAR IN A SHAKER.

#### STEP 02

BREW 230 ML OF  
BARISTA CREATIONS  
MAPLE PECAN  
COFFEE AND ADD IT  
TO THE SHAKER AND  
STIR TO COMBINE  
WITH SUGAR.

#### STEP 03

ADD 30 ML OF  
VANILLA FLAVOURED  
VODKA AND 40 ML OF  
HALF-AND-HALF INTO  
THE SHAKER

#### STEP 04

FILL THE SHAKER  
WITH ICE AND SHAKE  
UNTIL VERY COLD.

#### STEP 05

RIM A MARTINI STYLE  
COCKTAIL GLASS  
WITH CRUSHED  
PECANS AND MAPLE  
SYRUP.

#### STEP 06

STRAIN INTO A  
MARTINI COCKTAIL  
GLASS

#### STEP 07

OPTIONAL STEP:  
SPRINKLE WITH  
CINNAMON AND ADD  
GOLD FLAKES FOR A  
FESTIVE TOUCH.