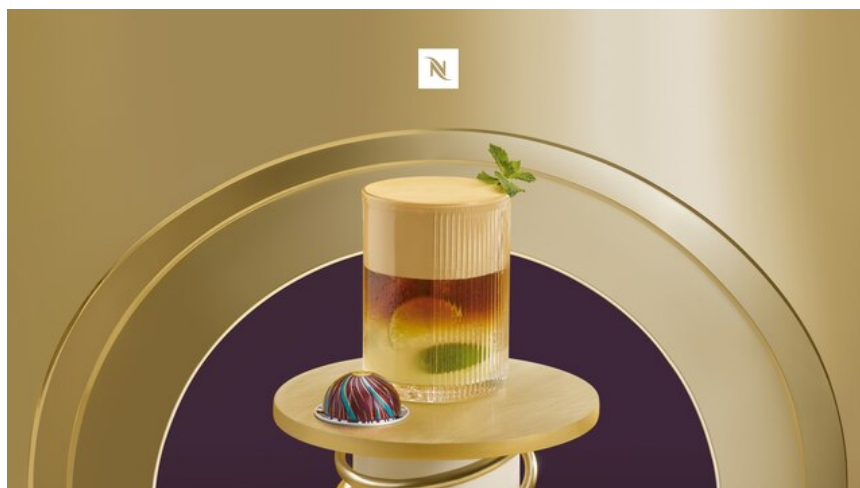


## MINTED COFFEE MULE

🕒 5 mins.

👤 Easy





### MATERIALS


Shaker


### RECOMMENDED NESPRESSO COFFEES

### INGREDIENTS


Fresh untreated lime  
1 pc 

Honey  
20 ml 

Nespresso ice cubes (30 g  
each)   
8

Ginger Beer  
100 ml 

Mint Sprig  
1 

Vodka  
40 ml 

### INSPIRATIONS

### LET'S MAKE IT!

#### STEP 01

In a large BARISTA Mixologist glass, add a fresh, untreated lime (60 g) cut in 12 pieces, and 20 ml of honey.

#### STEP 04

In a Nespresso shaker, extract 80 ml of coffee and add 4 ice cubes, close the lid, and shake vigorously.

#### STEP 02

Mix it. Add 6 ice cubes.

#### STEP 05

Pour the iced coffee gently into the glass, over the mixture. Add a nice branch of untreated mint leaves on top.

#### STEP 03

Pour in 100 ml of ginger beer. Stir gently while lifting the lime pieces to mix them in.

#### STEP 06

**Optional:** add 40 ml of vodka.