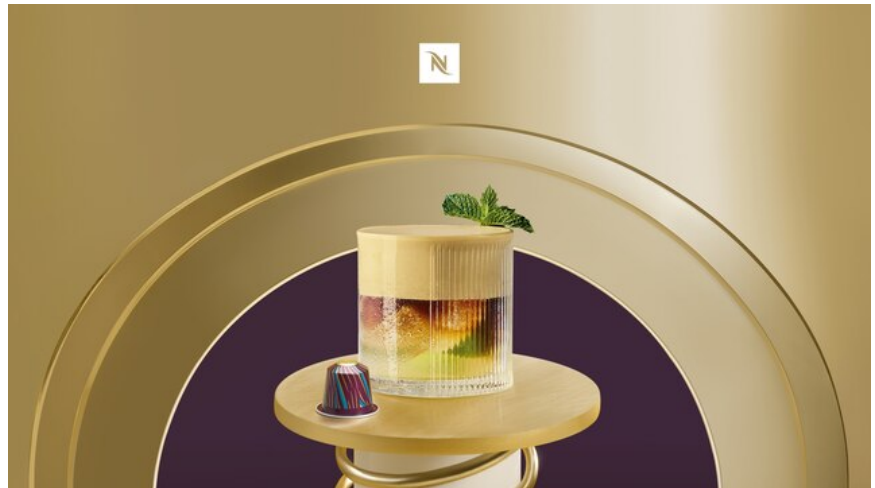


MINTED COFFEE MULE

🕒 5 mins.

👉 Easy





MATERIALS


Shaker


RECOMMENDED NESPRESSO COFFEES

INGREDIENTS


Fresh untreated lime
0.5 pc 

Honey
10 ml 

Nespresso ice cubes (30 g each)
8 

Ginger Beer
60 ml 

Mint Sprig
1 pc 

Vodka
30 ml 

INSPIRATIONS



LET'S MAKE IT!

STEP 01

In a BARISTA Mixologist glass, add half a fresh, untreated lime (30 g) cut in 6 pieces, and 10 ml of honey.

STEP 04

In a Nespresso shaker, extract 40 ml of coffee and add 2 ice cubes, close the lid, and shake vigorously.

STEP 02

Mix it. Add 3 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 60 ml of ginger beer. Stir gently while lifting the lime pieces to mix them in.

STEP 06

Optional: 30ml of Vodka