



FRUITY RECIPES

DIFFICULTY

Easy

MATERIAL

1 shaker

1 large recipe glass (350ml)

NESPRESSO GRAND CRU



INGREDIENTS

1 capsule of Espresso Forte

1dl of apple juice

2cl of pomme d'amour syrup

1 slice of apple

Crushed ice

AGUILA BUTTON



APPLE OF MY EYE

*Sweet and enticing,
candy apple syrup wraps
around a rich and velvety
espresso for this tantalizing
cocktail served over
crushed ice.*

PREPARATION

- 1** Pour an Espresso Forte and three ice cubes into a shaker, and shake well.
- 2** Pour the apple syrup into a recipe glass and spoon the crushed ice on top.
- 3** Drizzle the apple juice over the back of a spoon, onto the ice (do not stir).
- 4** Carefully pour the cold Grand Cru into the glass (without cubes).