



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



APPEL 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).