



COFFEE COCKTAILS

DIFFICULTY

Hard

MATERIAL

1 large recipe glass (350ml)

1 shaker

1 straw

NESPRESSO GRAND CRU



INGREDIENTS

1 capsule of Espresso Leggero

¼ of lime

7 mint leaves

6g of cane sugar

10cl of sparkling water

5 tablespoons of crushed ice

2 ice cubes

AGUILA BUTTON



MOJITO COFFEE

Revel in exhilarating refreshment as fresh mint mingles with aromatic coffee notes to tickle the senses.

PREPARATION

- 1 Into a shaker, pour an Espresso Leggero, two ice cubes and the sugar, and shake firmly.
- 2 Into the recipe glass, pour the mint syrup, the sparkling water and add five tablespoons of crushed ice. Mix the preparation and place the straw in the ice.
- 3 Using the back of a spoon, carefully pour the cold Espresso into the glass.
- 4 Decorate with mint leaves.