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Questa ricetta è mia!



Ricetta N. RE003083 - Ricetta d'Autore

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da MITCHELL EVANS

Livello di difficoltà: Facile

Piatto tipico della stagione: Primavera, Estate, Autunno, Inverno

Come ti senti gustando la tua ricetta? Leggero

Lussur

This cocktail is a twist on a espressotini but with hints of orange and pistachio but is also containing campari and egg white

Tempo di preparazione: 3 minuti

Ingredienti per 1 persone

1 Egg white
Medium egg white
1 Long espresso shot
Single long espresso
1 Orange peel
Medium orange peel
70 ml Pistachio syrup
Home made pistachio syrup made with 1 out of 2 parts water and 220 g pistachios
5 ml Campari
Half bar spoon / 0.5cl
50 ml Absolut vodka
5cl
5 g Crushed pistachios
q.b. Ice
q.b. Coffee powder
q.b. Crushed ice

Strumenti di cottura

1 4cl jigger
1 2cl jigger
Boston glass and shaker
1 fine strainer
1 hawethorne strainer
1 barspoon
1 peeler

Coupe glass
Crushed ice

Preparazione

Wash hands.

Method: chill coupe glass with ice.

Place egg white, pistachio syrup, vodka, orange peel, campari and coffee shot into shaker with 6 ice cubes. Ice cubes last in shaker.

Shake well for 30 seconds. Remove ice from glass. Pour the mix using both strainers into the glass .

Grab pre-made crushed pistachios. Place them on the foam of the cocktail and after sprinkle some coffee power on using

your finger tips.