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**Ricetta N. RE003082 - Ricetta d'Autore**

**Registrata in data 31 Lug 2019 alle ore 08:28**

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**Livello di difficoltà: Medio**

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

**Come ti senti gustando la tua ricetta? Energico**

## Pispresso Branca

I have given the cocktail name "Pis-presso Branca", It means, the main contents of the cocktail are base on Pistachios + Espresso + Fernet Branca. I have chosen this cocktail because I would like to come up with a new idea and more health-conscious drinks.

Espresso is an Italian word for coffee. The word "espresso" is short for the Italian "caffé espresso", which roughly translated means "coffee under pressure" as the coffee is brewed under pressure.

Reason to choose Fernet Branca : is an aromatic bitter with an alcohol content of 39% or 40%, produced from 27 herbs and spices, including myrrh, rhubarb, aloe and saffron based on grapes. The recipe itself is a secret and was created in 1845 by Bernardino Branca. This is one of the historic Italian liqueur, also, according to Edoardo, is still used in Italy to aid digestion after meals.

Why Pistachios in Cocktail? Pistachios are a plant source of nutritious contain protein essential vitamins and minerals like B6, thiamine, copper, and phosphorus, and they are jam-packed with potassium. They are also a good source of antioxidants. It may also help to lower cholesterol and blood pressure more than other nuts. Pistachios have a low glycaemic index which might promote lower blood sugar.

Tempo di preparazione: 2 minuti

### Ingredienti per 1 persone

30 ml Fernet Branca

40 ml Espresso Coffee

20 ml Kahlua

80 ml Homemade Pistachios Syrup

To make Pistachios Syrup, 200 gm pistachios, 400 ml Sugar Syrup, both blend in the blender to make Pistachio Syrup.

10 ml Sugar Syrup

### Strumenti di cottura

N/A

### Preparazione

Take a Coupe Cocktail Glass, rim the glass with lemon and brown sugar.

Add all ingredients on Shaker: Fernet Branca 3cl, Espresso 4cl, Sugar Syrup 1cl, Kahlua 2cl, Pistachios Syrup 8cl; put Ice cubes on a shaker and hard shake for 15 to 20 seconds.

Strain the drink while Pouring into the glass.

Decoration: put the 3 coffee beans from the top.

### La ricetta ha partecipato a:

Rossopomodoro contest