

DRAGONARDO COLD BREW TONIC



Kenyan cold brew and tonic water combined with a mix of brown sugar syrup, peppermint syrup and freeze dried dragon fruit. Topped with a lime slice

TASTE

Mint Chocolate

COLD BREW

Kenya

AROMA

Candied
Citrus

TEXTURE

Fizzy and
Creamy

DRINK ID

DRCBT

DRAGONARDO COLD BREW TONIC

MAJOR STEPS		S	T	G	V
1	Add Tonic Water	<ul style="list-style-type: none">Pour tonic water until the first line of the cup			
2	Add Brown Sugar Syrup into shaker		2	3	4
3	Add Peppermint Syrup into shaker		1*	2*	2*
4	Prepare infusion	<ul style="list-style-type: none">Add into the shaker half a scoop of ice tall size, 30ml water and a scoop of freeze dried dragon fruitAfter 10 shakes, open the cap so that only the liquid can escape and pour it into the cup			
5	Add ice		½ tall scoop	½ grande scoop	½ venti scoop
6	Add cold brew	<ul style="list-style-type: none">Fill cup with Cold Brew to 6mm (¼ inch) below rim			
7	Finish and connect	<ul style="list-style-type: none">Top with a freeze dried lime slicePlace a strawless lid on cup and serve			

* Use CBS pump of syrup

* Use a scale or a sauce pump for water measurements