

AMERICAN GRAFFITI



Ingredients

- 1 Portioli espresso coffee
- 1 cl of Portioli Vanilla Flavouring
- 6 cl of Coca-Cola

Preparation

- Pour the Flavouring in the Portioli glass
- Add the Portioli espresso coffee
- Fill the glass with some ice cubes
- Add the Coca-Cola and stir
- Decorate with a slice of lime and a vanilla stick.



AMERICAN GRAFFITI

CREATIVITY DRINK

COFFEE COW



Ingredients

- 1 Portioli espresso coffee
- 2 cl of Portioli Hazelnut or Caramel Flavouring
- 12 cl of semi-skimmed milk
- Portioli Chocolate Classic

Preparation

- Put in a blender the Portioli espresso coffee, the Flavouring, the milk and 10 ice cubes and blend everything
- Prepare the Portioli Chocolate and spread it with a teaspoon on the walls of a Portioli glass
- Once the drink has reached the consistency of a mousse, pour it into the glass
- Decorate with whipped cream and Portioli chocolates.



**COFFEE
COW**
CREATIVITY DRINK

ETHIOPIAN DREAM



Ingredients

- 1 sachet of Portioli Cream and Strawberry Infusion Tea
- 1 slice of fresh ginger
- 1.5 cl of liquid sugar or 3 sachets of Portioli fructose
- 1 cl of lemon juice

Preparation

- Prepare the Portioli Infusion by leaving the sachet to infuse with 5 cl of water for 6-7 minutes
- In a Portioli mug mash a slice of ginger with lemon juice and Portioli sugar or fructose
- Pour the Infusion Tea in the mug
- Add some ice cubes
- Decorate with a strawberry and ginger pieces.



**ETHIOPIAN
DREAM**
CREATIVITY DRINK

GINGER & FRED



Ingredients

- 1 cl of liquid sugar or 2 sachets of Portioli fructose
- 0.5 cl fresh lemon juice
- a slice of ginger
- a Portioli espresso coffee
- 2 cl of citron juice

Preparation

- In a small canning jar mash the ginger with Portioli sugar or fructose and lemon juice
- Add the Portioli espresso coffee and stir
- Fill the jar with the ice
- Complete by adding the citron juice
- Decorate with a slice of ginger and lemon peel cut into strips.



GINGER & FRED

CREATIVITY DRINK



KIMONO



Ingredients

- 1 Portioli Ginseng coffee (large dose)
- 1 slice of ginger
- 6 or 7 Portioli chocolates
- candied fruit

Preparation

- Put in a oriental style small bowl a slice of peeled ginger
- Prepare the Portioli Ginseng coffee and pour it into the bowl with ginger
- Mash ginger in Ginseng
- Add ice cubes and Portioli chocolates
- Decorate with a mixed fruit skewer and serve with a soup spoon.



KIMONO

CREATIVITY DRINK

MICKEY MOU



Ingredients

- 4 cl of Portioli Chocolate Classic
- 4 Portioli "Sweet Shortbread" biscuits
- 10 cl of full-cream milk or other at your preference
- 1 cl of Portioli Caramel Flavouring

Preparation

- Crumble the cookies into a cappuccino cup
- Pour them into a Portioli tall glass and add the Portioli chocolate previously prepared
- Pour over the whipped milk prepared with the addition of Portioli Caramel Flavouring, creating two well-separated layers
- Decorate with the Portioli Chocolates.



MICKEY MOU

CREATIVITY DRINK

MO(R)JITO



Ingredients

- 1 cl of lime juice
- 2 sprigs of mint with leaves
- 2 cl of liquid sugar or 4 Portioli fructose sachets
- 1 Portioli espresso coffee
- tonic water

Preparation

- Put liquid sugar or Portioli fructose, lime juice and mint leaves in a high tumbler
- Gently crush the whole without breaking the leaves
- Add a Portioli espresso coffee
- Fill the tumbler with tonic water and ice
- Decorate with lime, mint and coffee beans.



MO(R)JITO

CREATIVITY DRINK

SOFIA'S ICE BERRY COFFEE



Ingredients

- 5 blackberries
- 5 raspberries
- 2 cl of liquid sugar or 4 Portioli fructose sachets
- 1 Portioli espresso coffee

Preparation

- In a blender put some ice cubes along with blackberries and raspberries
- Add sugar or fructose, blend and pour into the Portioli large take away glass
- Make a Portioli coffee, sweetening it as you like
- Pour the espresso coffee into a glass vial and insert it into the fruit shake
- Decorate with blackberries and raspberries.



SOFIA'S
ICE BERRY
COFFEE
CREATIVITY DRINK

SPARKLING SUNSET



Ingredients

- 1 sachet of Portioli Peach Infusion Tea
- 1 sachet of Portioli white sugar
- 2/3 drops of Angostura
- 6 cl of sparkling water

Preparation

- Prepare the Infusion Tea in a cup of tea with 5 cl of hot water, leaving it to infuse for 6-10 minutes
- Pour into the Portioli glass mug the sugar and the drops of Angostura
- Add sparkling water, stir and fill the glass with ice cubes
- Add the Infusion Tea and mix everything
- Decorate with maraschino cherries, orange peel and a slice of lemon.



SPARKLING SUNSET

CREATIVITY DRINK

SPICY CHOCOLATE H₂O



Ingredients

- 1 sachet of Portioli Dark Chocolate
- 12 cl of water
- chilli powder
- cinnamon powder
- fresh ginger

Preparation

- Whip up the Dark Chocolate Portioli with water instead of milk, until the the desired density
- Add a pinch of chili and minced ginger
- In a Portioli glass cappuccino cup put one or 2 slices of ginger and then pour over the hot chocolate
- Add a sprinkle of punded cinnamon to the surface
- Decorate the drink with whole chiles and a ginger slice.



SPICY CHOCOLATE H₂O

CREATIVITY DRINK

THE P-FACTOR GROG



Ingredients

- 1 Portioli espresso coffee
- 5 cl of hot water
- 2 sachets of Portioli white sugar
- 2 cloves of clove
- 1 cinnamon stick
- 2 seeds of cardamom
- orange and lemon peels

Preparation

- In a Portioli cappuccino glass cup put cloves, cinnamon and cardamom
- Add orange and lemon peels
- Prepare the Portioli espresso coffee by diluting it with hot water and add sugar
- Pour the coffee into the glass cup and stir
- Decorate with orange peel, cinnamon and vanilla.



THE P-FACTOR GROG

CREATIVITY DRINK

VEGAN COFFEE JULEP



Ingredients

- 1 Portioli espresso short coffee
- 6 cl of soy drink
- 2 sachets of Portioli white sugar
- mint leaves

Preparation

- In a cocktail bucket put the leaves of mint, Portioli sugar and soy drink
- Gently crush everything, without breaking the leaves
- Add a Portioli espresso short coffee
- Fill the bucket with ice and stir
- Decorate with orange twists and mint leaves.



VEGAN COFFEE JULEP

CREATIVITY DRINK