



Caffé Shakerato

Italian Iced Coffee

Yields 1 Serving

INGREDIENTS:

- 10 ice cubes, about 1 cup
- 2-3 teaspoons simple syrup or finely ground sugar
- 2 oz. (2 shots) freshly made espresso*
- 3 roasted coffee beans for garnish



Shakerato, which means “shaken” in Italian, is a refreshing dairy-free iced espresso served in many cafés and bars across Italy, especially popular in summer. It’s made by vigorously shaking one or two shots of espresso with ice and a touch of simple syrup or sugar in a cocktail shaker. The mixture is then strained into a chilled glass, creating a light-colored, velvety, sweet foam on top. It is often finished with a few roasted coffee beans floating on the foam.

INSTRUCTIONS:

1. Brew espresso.
2. Add ice and simple syrup to a cocktail shaker. Pour hot espresso on top.
3. Seal shaker and shake vigorously until thoroughly chilled, about 1 minute.
4. Strain iced espresso into a cold cocktail or coupe glass, holding back the ice while letting the foam pour through. Top with the rest of the sweet foam that is left in the shaker.
5. Serve garnished with roasted coffee beans.

**You can use coffee from a moka pot or Aeropress.*