



# AY CARAJILLO!

## INGREDIENTS

- 1.5 oz Sotol
- 1.5 oz Apple syrup
- 2 oz Espresso (freshly brewed)
- 1 oz Evaporated milk
- Cinnamon stick (for garnish)
- Ice cubes (optional)

## METHOD / ALCHEMY

- Prepare the Espresso: Brew 2 oz of fresh espresso and set it aside to cool slightly.
- Mix Ingredients: In a cocktail shaker, combine the sotol, apple syrup, espresso, and evaporated milk.
- Shake: Add ice cubes to the shaker if you prefer your Carajillo chilled. Shake vigorously for about 15-20 seconds until well mixed and chilled.
- Serve: Strain the mixture into a glass. You can serve it over ice cubes if you want it cold, or without ice if you prefer it warm.
- Garnish: Garnish with a cinnamon stick.  
Enjoy: Serve immediately and enjoy your Apple Carajillo! Serve and enjoy!

*Prep time: 8 min*

**ACRONIMO.**  
SPIRITS

