

Espresso Tonic: A Refreshing Twist on Your Regular Coffee

Learn to make the refreshing Espresso Tonic - a Swedish-inspired drink combining rich espresso with bubbly tonic water. Perfect summer coffee alternative!

5	5	1	Easy
PREP MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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Ingredients

- 2 oz espresso coffee

Instructions

- 1 Prepare the glass**
Fill a tall glass halfway with ice cubes.
- 2** Pour 4-6 ounces of chilled tonic water over the ice, leaving about 2 inches of space at the top.
- 3 Brew the espresso**
Pull a fresh double shot of espresso to yield 2 ounces of coffee with a golden crema on top.
- 4 Combine**
Hold a spoon upside down just above the tonic water and slowly pour the hot espresso over the back of the spoon to create layers.
- 5** Stir gently once or twice with a long spoon to slightly blend the layers without losing the tonic's carbonation.
- 6** Garnish with a lemon or lime wedge and serve immediately.

Tips

Use freshly roasted coffee beans for the best flavor - beans roasted within 2-4 weeks provide optimal taste and crema formation for your espresso shots.

Chill your tonic water thoroughly before serving, as cold temperature enhances the refreshing quality and helps maintain carbonation longer.

Pour the espresso slowly over the ice and tonic to create beautiful layers and prevent excessive agitation that could cause the tonic to go flat.

Use a tall glass to allow proper layering and provide space for the drink's effervescence without overflow.

Chill your serving glass in the freezer for 5-10 minutes before preparation to keep the drink colder longer without diluting it with extra ice.

Experiment with different tonic water brands to find your preferred flavor profile - some are more bitter, others sweeter, and each will affect the final taste.

Add garnishes like lemon or lime wedges just before serving to provide aromatic oils and a fresh citrus note that complements both ingredients.

Serve immediately after preparation to enjoy optimal carbonation, temperature, and the beautiful visual layering effect before the ingredients fully combine.