

ESPRESSO MARTINI

Serving Size: 1

INGREDIENTS FOR ESPRESSO MARTINI

1 ½ oz. vodka or Reposado Tequila

½ oz. Kahlua

½ oz. of Licor 43

1 oz. espresso, freshly brewed

3 espresso beans

ESPRESSO MARTINI METHOD

1. Brew a shot of espresso and allow it to cool to room temperature.
2. Fill a Boston shaker half full with ice cubes.
3. Add vodka or tequila, Kahlua, Licor 43 and cooled espresso to the shaker.
4. Shake the mixture vigorously for 20 to 30 seconds to chill and froth the ingredients.
5. Strain the mixture into a chilled martini glass.
6. Garnish with espresso beans.
7. Serve and enjoy!

