

Classic Espresso Martini

Ingredients

- 1.5 ounces (45 ml) vodka
- 1 ounce (30ml) coffee liqueur
- 1 ounce (30 ml) freshly brewed espresso
- 0.5 ounce (15ml) sugar syrup (optional)
- Ice
- Coffee beans, for garnish (optional)

Equipment

- Espresso maker
- Chilled martini glass
- Measuring jigger
- Cocktail shaker

Method

1. Brew a shot of espresso and allow it to cool to room temperature. If you're short on time, cool the Espresso by shaking in the cocktail shaker before adding ice so that you don't dilute the espresso.
2. Fill the cocktail shaker with ice cubes.
3. Add the vodka, coffee liqueur, chilled espresso, and simple syrup (if using) to the cocktail shaker.
4. Shake the ingredients vigorously for at least 20 seconds until well chilled and foam has developed.
5. Strain into your glass and garnish with 3 coffee beans for decoration.

If you don't have access to an Espresso maker, cold brew concentrate can be substituted or 2oz. Caffè Borghetti Espresso Liqueur can replace the espresso and coffee liqueur. Feel free to adjust the ratios according to your personal preference.



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DRINKWARE