

Chocolate Espresso Martini

Le ricette di cucina di Bert Emma



If you like the taste chocolate and coffee, this is the drink for you.

There are numerous versions of the chocolate espresso martini as they have become very popular. This version was fine tuned and modified until it passed Mary's taste test and has become her favorite cocktail.

Ingredienti

1 Part Vodka

1 Part Vanilla Vodka

½ Part Godiva Chocolate Liqueur (N.B. not the white cream but the brown chocolate variety)

½ Part Kahlua

Come Fare

Prepare a frozen Martini glass (rinse under water and place in freezer).

Mix all ingredients in a shaker with crushed ice.

Shake vigorously and strain into a frozen Martini glass. If you have any extra in the shaker, remove any remaining ice so what is left does not get watered down.

Garnish with shaved chocolate (white chocolate looks nice).

This is an opportunity to be creative in apply a nice looking garnish. You can also squirt Hershey chocolate sauce inside the frozen Martini glass for a special look. And, you can put a chocolate covered nut or coffee bean on a toothpick as a faux olive.

Sit back, relax, sip and enjoy!

Buon Appetito!

Please send recipes, comments and suggestions to

recipes@lasocietaitaliana.org

(c) copyright La Societa Italiana, Inc. 2005