


HALO

HALO COFFEE MARTINI RECIPE

PREP TIME

 5 mins

SERVES

 2



INGREDIENTS

This easy recipe uses freshly brewed Halo espresso, a dash of coffee liqueur and a simple sugar syrup. It's a caffeine fueled explosion of coffee fun.

Warning: DO try this at home.

For the sugar syrup

- 100g golden caster sugar
- 50ml water

For the cocktail

- ice
- 100ml vodka
- 50ml freshly brewed Halo espresso coffee
- 50ml coffee liqueur (try using Kahlua)
- 4 coffee beans (optional)

METHOD

1. Start by making the sugar syrup. Put the caster sugar in a pan over a medium heat and pour in 50ml water. Stir, then bring to the boil.
2. Turn off the heat and allow the sugar syrup to cool. Put 2 martini glasses in the fridge to chill.
3. Once the sugar syrup is cold, pour 1 tbsp into a cocktail shaker along with a handful of ice, the vodka, Halo espresso and coffee liqueur. Shake until the outside of the cocktail shaker is ice cold.
4. Put your used Halo coffee pods into your domestic compost heap or even a houseplant.
5. Strain the martini into the chilled glasses. Garnish each one with coffee beans to finish the look.
6. Enjoy!



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