

Espresso Martini

Prep time: 10 min

Total time: 15 min



Ingredients:

- » .5 oz coffee simple syrup*
- » .5 oz chocolate liqueur
- » 1 oz cold brew
- » 1.5 oz Hendricks gin

* To make coffee simple syrup, brew 20 g coffee in 10 oz water (use a medium fine grind if you're using a drip brewer). Combine coffee with equal parts sugar and let cool.

Recipe:

1. Combine coffee simple syrup, chocolate liqueur, cold brew, gin, and ice in a shaker
2. Shake well and double strain into a chilled cocktail glass
3. Garnish with either coffee beans or cocoa powder and enjoy

Notes:

