



James's Truffle Martini

Truffle martinis, a cherished creation gifted to us by the illustrious James Realini, showcase truffles in a refreshing libation. For the best results, James recommends employing Grey Goose vodka in this particular concoction. And, it's important to note, for this application, it's always shaken, never stirred.

Mise en Place



Shaker



Rocks Glass



Ice

Ingredients

- 3 1/2 oz Vodka
- 1/4 oz lime juice
- 1/4 oz cointreau
- A few paper thin slices of black truffle

Directions

- 1 In a cocktail shaker, combine the vodka, lime juice, Cointreau, and a couple slices of the black truffle. Shake with ice until well chilled and the truffle has had time to extract.
- 2 Strain into a chilled martini glass
- 3 Garnish with additional black truffles
- 4 Serve!