

THE FAEMA BARISTA ACADEMY PRESENTS:
Specialty Drink Recipes!

THE HAZELNUT ESPRESSO MARTINI



Quick Tip!

STIR COLD WATER AND ICE IN YOUR GLASS TO GIVE IT A **QUICK CHILL!**

STEPS

(8 oz SINGLE SERVING)

- 1) Add 0.5 oz Fabbri Nocciola syrup
- 2) into your cocktail shaker.
Fill shaker with ice.
- 3) Pour 1 oz Kahlua over ice.
- 4) Follow with 1.5 oz vodka.
- 5) Add 2 oz espresso to the mix.
- 6) Two dashes cacao bitters.
- 7) Shake vigorously for 10-15 seconds.
- 8) Strain into chilled martini glass.



OPTIONAL GARNISH IDEAS!

- THE CLASSIC THREE COFFEE BEANS
(Perfect foam keep them from sinking)
- SHAVED CHOCOLATE
- CHOCOLATE POWDER



INGREDIENTS

FAEMA ESPRESSO	2 oz
FABBRI NOCCIOLA SYRUP	0.5 oz
KAHLUA	1 oz
VODKA	1.5 oz
CACAO BITTERS	2 dashes

USEFUL TOOLS

- COCKTAIL SHAKER
- STRAINER
- LONG BAR SPOON
- JIGGER (SHOT GLASS)
- SERVING GLASS

