

# SALTED CARAMEL ESPRESSO MARTINI

🕒 10 min

👤 Medium



## MATERIALS


Cocktail Strainer  
Cocktail Shaker  
Martini Glass

## RECOMMENDED NESPRESSO COFFEES




## INGREDIENTS

Ispirazione Firenze Arpeggio  
40 ml 

Vodka  
60 ml 


Coffee Liqueur  
10 ml 


Monin Salted Caramel Syrup  
10 ml 

Caramel Sauce  
1 tsp 

Sea Salt Flakes  
20 g 

Demerara Sugar  
20 g 

Ice Cubes  
180 g 

Coffee Beans  
3 pieces 

## INSPIRATIONS



## LET'S MAKE IT!

### STEP 01

On a flat plate, evenly spread an equal combination of demerara sugar and sea salt flakes

### STEP 04

Turn the martini glass upright and pour in 1 tsp. caramel sauce

### STEP 07

Add vodka, coffee liqueur, **Salted Caramel Monin Syrup** and the extracted coffee into the shaker

### STEP 10

Garnish by placing coffee beans on top

### STEP 02

Rim half of the glass by dipping one side into a shallow dish of caramel syrup

### STEP 05

Place a small pinch of salt into an espresso cup and extract the chosen coffee capsule directly over the top

### STEP 08

Place lid on shaker and shake hard for 15 seconds

### STEP 03

Gently place upside down onto the plate to coat with sea salt flakes and demerara sugar

### STEP 06

Place the ice cubes into a cocktail shaker, filling it  $\frac{3}{4}$  of the way

### STEP 09

Remove lid and strain into the martini glass