

# SALTED CARAMEL ESPRESSO MARTINI

🕒 10 min    🍷 Medium

## MATERIALS

Cocktail Strainer



## RECOMMENDED NESPRESSO COFFEES

### INGREDIENTS

Freddo Intenso 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 

## 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 sugar syrup.

### STEP 05

Place a small pinch of salt into an espresso cup and extract the Freddo Intenso 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 ¾ of the way.

### STEP 09

Remove lid and strain into the martini glass.