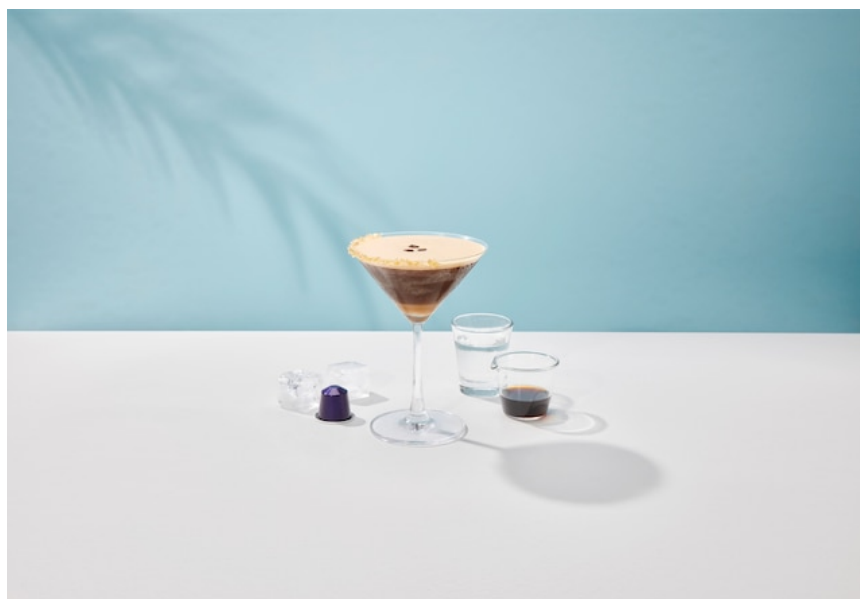


SALTED CARAMEL ESPRESSO MARTINI

🕒 10 min 🍷 Medium




MATERIALS


Cocktail Strainer
Cocktail Shaker
Martini Glass

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 

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 02

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

STEP 03

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

STEP 04

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

STEP 05

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

STEP 06

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

STEP 07

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

STEP 08

Place lid on shaker and shake hard for 15 seconds

STEP 09

Remove lid and strain into the martini glass

STEP 10

Garnish by placing coffee beans on top