



ESPRESSO MARTINI

A deliciously creamy cocktail to toast to loved ones

Serves 2

INGREDIENTS

- 100ml vodka
- 100ml coffee liquor
- 100ml espresso (can use strong instant coffee)*
- A large handful of ice cubes*

EQUIPMENT

- Cocktail shaker or lidded jar*
- Martini glasses*
- Strainer or fine sieve*

*from your own cupboard/ cannot be purchased in our grocery shop

PREP TIME

- Ready in | 5 m

METHOD

01

Chill the martini glasses in the freezer. Meanwhile, make your double espresso, ideally using an espresso machine, or by making a strong, small cup of instant coffee. The better the coffee, the better the cocktail!

02

Place the ice cubes into the shaker or jar, followed by the vodka, coffee liquor and espresso.

03

Shake vigorously in a forwards and backwards motion for 15 seconds until your drink is nicely chilled.

04

Remove your martini glasses from the freezer and strain your cocktail mix, pouring it swiftly into the glasses to help create the crema (the frothy top).

This popular cocktail was invented in London in the early 80's, by barman Dick Bradsell, as a special request by a top British model of the time.