



BERRY ESPRESSO

— MARTINI —

with White Chocolate

INGREDIENTS:

ONE SERVE

60ml Vodka (we prefer VulaViti vodka)
10ml Barker's Mixed Berry Smoothie Base
30ml Barkers White Chocolate Coffee Syrup
30ml Barkers Cold Brew Coffee Syrup

OPTIONS for FOAM CREAMER

1x egg white OR
3 drops Wonderfoam or Foamme

DIRECTIONS:

Add all ingredients to a shaker tin.
Add ice and shake hard.
Strain into other half of the shaker tin. Dry Shake.
Double Strain into coupe glass.

TIP: The garnish on an espresso martini is the foam.
For the best foam, ensure a hard shake so the agitation aerates the egg white the height of your little finger, when presented in the glass.
Ensure a good double strain as to not let any ice escape into the cocktail.

Photo courtesy of: yourultimatemenu.com
STRAHL Design+ 240ml/8oz Martini unbreakable beverageware