

## Espresso Martini

Le ricette di cucina di Frank Russo-Alessi



### Ingredienti e Come Fare

#### Espresso Martini I

Martini glass

Fill a shaker with 3/4 of ice, and pour:

3 cl Grand Marnier

3 cl Liqueur de Café Monin

2 cl cold Espresso

1 cl Monin Chocolate-Mint Syrup

Shake, strain and pour in a Martini glass

Serve with a mini Twix.

#### Espresso Martini II

45ml vodka

15ml coffee liqueur, (such as Kahlua or Tia Maria)

shot of espresso coffee

10ml sugar syrup

Shake and strain into a cocktail glass. Garnish with coffee beans.

#### B2

Shooter glass

2 cl Vodka

3 cl Liqueur de Café Monin

2 cl foamed milk

Pour the liqueur, the vodka and the foamed milk.

#### Tiramisu Martini

Martini glass

Fill a shaker with 3/4 of ice, and pour:

4 cl Liqueur de Café Monin

3 cl Liqueur de Pêche Monin

1 cl Sambucca

Shake and strain. Top with whipped cream, decorate with chocolate powder.

## **To make sugar syrup**

Combine equal quantities sugar and water in a medium saucepan. Stir over medium heat until sugar dissolves. Bring to a boil; simmer 5 minutes. Cool.

Can be kept refrigerated indefinitely.

**Buon Appetito!**

**Please send recipes, comments and suggestions to**

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