



Chocolate Orange Espresso Martini

Serves 1

1 cup sugar
1 cup water
1 heaped tsp cocoa powder
zest of ½ orange
minuscule pinch of salt
2 shots good-quality vodka
(I suggest Grey Goose)
1 shot freshly brewed espresso
¾ shot Kahlúa
coffee beans to garnish
(optional)

My family and I tested this recipe a few times after a lunch while on holiday. We were very festive after that!

1. First make a chocolate orange syrup by heating the sugar and water in a saucepan until the sugar has dissolved. Add the cocoa powder, orange zest and salt, then remove from the heat. Mix well and leave to infuse for 10 minutes, then strain and set aside. What you don't use now, you can store in an airtight jar in the fridge for up to 2 weeks.
2. Fill a cocktail shaker two-thirds full with ice.
3. Add the vodka, espresso, Kahlúa and ½ shot chocolate orange syrup, seal tightly and shake vigorously for about 30 seconds, ensuring all the ingredients are thoroughly mixed and chilled. The shaker should be frosty.
4. Strain the blended mixture into a chilled martini glass, top with a few coffee beans if desired and serve.



