FEVER-TREE

MIX with the BEST



Espresso Martini

ESPRESSO MARTINI MIXER

The Espresso Martini is a worldwide classic, rich & smooth the simple combination of Vodka & Coffee is a beautiful one and now couldn't be easier or quicker to make at home. We've created an Espresso Martini mixer using the finest Kenyan Coffee extracts and notes of Vanilla, which when shaken with Vodka makes a delicious authentic Espresso Martini.

DIFFICULTY: 4

GLASSWARE: MARTINI

INGREDIENTS

SERVES 1

Fever-Tree Espresso Martini Mixer	100 ml
Vodka	50 ml
Ice	Lots
Coffee Beans	(optional)

METHOD

Making the perfect Espresso Martini at home every time couldn’t be easier.

Step One: Fill your watertight container 3/4 full of ice, add the vodka.

Step Two: Add Espresso Martini Mixer, seal and shake for 15 seconds.

Step Three: Strain into a martini glass, and garnish with coffee beans.

Top Tip: Shaking your drink for 15 seconds creates a beautiful foam and makes sure it's cold.