FEVER-TREE

MIX with the BEST



Baklava Espresso Martini

ESPRESSO MARTINI MIXER

An indulgent, flavor-forward serve inspired by the richness of baklava. Smooth vodka and espresso are layered with nutty pistachio sweetness, creating a silky cocktail with warm, dessert-like depth and a refined finish.

DIFFICULTY: 2 GLASSWARE: COUPE

INGREDIENTS

SERVES 1

Fever-Tree Espresso Martini Mix	2.5 oz
Premium Vodka	1.5 oz
Pistachio Syrup	0.5 oz
Crushed Pistachios	Dusting

METHOD

Step One: Add 1.5 fl oz of Vodka into a cocktail shaker

Step Two: Add 2.5 fl oz of Fever-Tree Espresso Martini mix

Step Three: Add .5 fl oz Pistachio Syrup

Step Four: Fill shaker ¾ with cubed ice

Step Five: Close & shake vigorously for 15 seconds

Step Six: Strain into a cocktail coupe and garnish with crushed pistachio on the rim

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Chill the Coupe Glass for the best result