

FEVER-TREE

MIX with  the BEST



Chocolate Espresso Martini

ESPRESSO MARTINI MIXER

Indulgent and velvety smooth, the Chocolate Espresso Martini elevates the modern classic with the addition of rich crème de cacao. Fever-Tree Espresso Martini Mix delivers authentic espresso flavor and a silky texture, while premium vodka and bittersweet chocolate notes create a perfectly balanced cocktail. Shaken to achieve its signature creamy foam and finished with a dusting of dark chocolate, this decadent serve offers the ideal blend of coffee intensity and chocolate richness.

DIFFICULTY: 3

GLASSWARE: MARTINI



INGREDIENTS

SERVES 1

Fever-Tree Espresso Martini Mix	2 oz
Premium Vodka	1.5 oz
Crème de cacao	0.75 oz
Dark Chocolate	Dusting

METHOD

Step One: Add the vodka, crème de cacao, and Fever-Tree Espresso Martini Mix to a cocktail shaker.

Step Two: Fill the shaker with ice and shake vigorously until well chilled and frothy.

Step Three: Double strain into a chilled martini or coupe glass.

Step Four: Finish with a dusting of dark chocolate and serve immediately.