FEVER-TREE

MIX with the BEST



Espresso Martini a la French

ESPRESSO MARTINI MIXER

An elevated, indulgent blend of cognac, chocolate liqueur, and fresh espresso. Deep, velvety, and decadently layered, this French-inspired serve delivers a luxurious finish with every sip.

DIFFICULTY: 3 GLASSWARE: COUPE

INGREDIENTS

SERVES 1

Fever-Tree Espresso Martini Mix	2.5 oz
D'usse Cognac	1.5 oz
Giffar Creme de Cacao	0.5 oz
Dark Chocolate Powder	Dusting

METHOD

Step One: Add 1.5 fl oz of D'usse Cognac into a cocktail shaker

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

Step Three: Add .5 fl oz Giffar Creme de Cacao

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 dark chocolate powder

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Chill the Coupe Glass for the best result