

Cupid's Kiss



Ingredients

- 1 oz. vodka
- 2 ozs. Bailey's
- 2 ozs. Kahlua
- 2 ozs. fresh espresso, cooled
- 1 oz. [Gustare Dark Chocolate Balsamic](#)
- 1 oz. heavy cream
- Dark chocolate (70%), shaved, for garnish
- Strawberry, for garnish
- Martini glass
- Shaker

Directions

1. Moisten rim of martini glass. Dip and twist in a bed of shaved dark chocolate to garnish glass.
2. Fill shaker with ice and add all ingredients. Cover and shake vigorously until slightly foamy.
3. Drizzle additional drops of Dark Chocolate balsamic or chocolate syrup into martini glass and swirl to create design on interior of glass.
4. Strain drink from shaker to fill martini glass. Attach a strawberry onto rim for a pop of color.

Variations

- Replace the strawberry garnish with a chocolate-covered strawberry garnish.
- Mash four strawberries very well in bottom of shaker, extracting maximum juice and flavor, then fill the shaker with ice.

- Substitute Kahlua for Creme de Cocoa and omit espresso.
- Float thinly sliced strawberry pieces in finished drink.